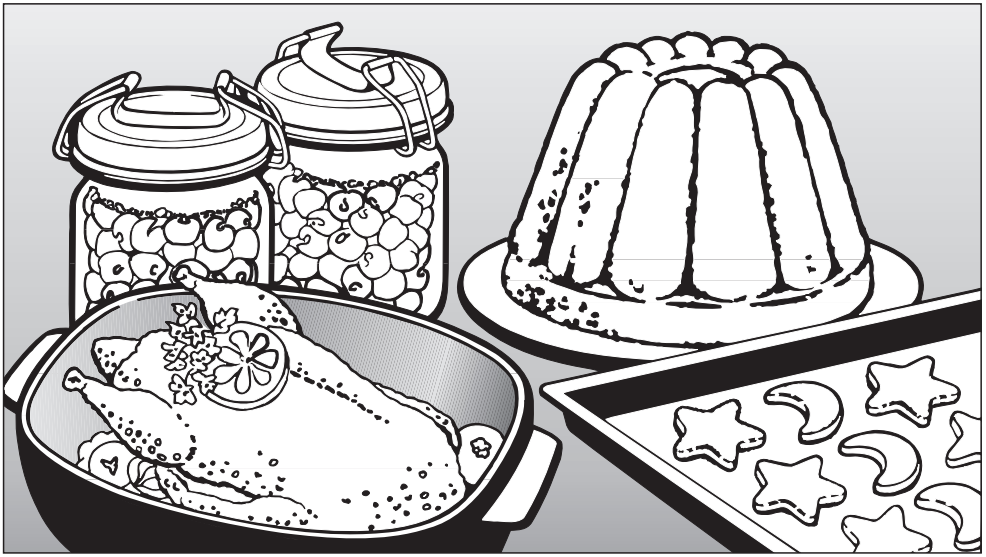
Miele

Operating instructions



Ovens and cookers
H 370-2, H 380-2
H 373-2, H 383-2, H 390-2

To avoid the risk of accidents or damage to the appliance it is essential to read these operating instructions before it is installed or used for the first time.

GB IRL ZA AUS NZ

M.-Nr. 05 850 170

Contents

Description of the appliance 5
Features 7
Accessories 8
Baking tray, grill pan and rack 8
Roasting filter 8
Roast probe 9
Anti-splash tray 9
Telescopic carriage 9
Handle 10
Lever 10
Catalyser 10
Energy efficiency rating according to EN 50304 10
Caring for the environment 11
Warning and Safety instructions 12
Safety feature 17
Safety cut-out 17
Before using for the first time 18
Setting the clock 18
Switching on the catalyser 19
Cleaning the appliance 19
Description of the oven systems 20
Oven - use 22
Controls 22
Function selector 22
Temperature and Timer buttons 22
"–" and "+" buttons with indicator light 22
Selecting an oven setting 23
Recommended temperature 24
Using the oven 25
Altering the temperature 25
Entering your own recommended temperature 26
Rapid heat-up 26
To switch off "rapid heat-up" 27
Pre-heating the oven 27
Energy-save function 28
Oven lighting 28
Night dimming 28

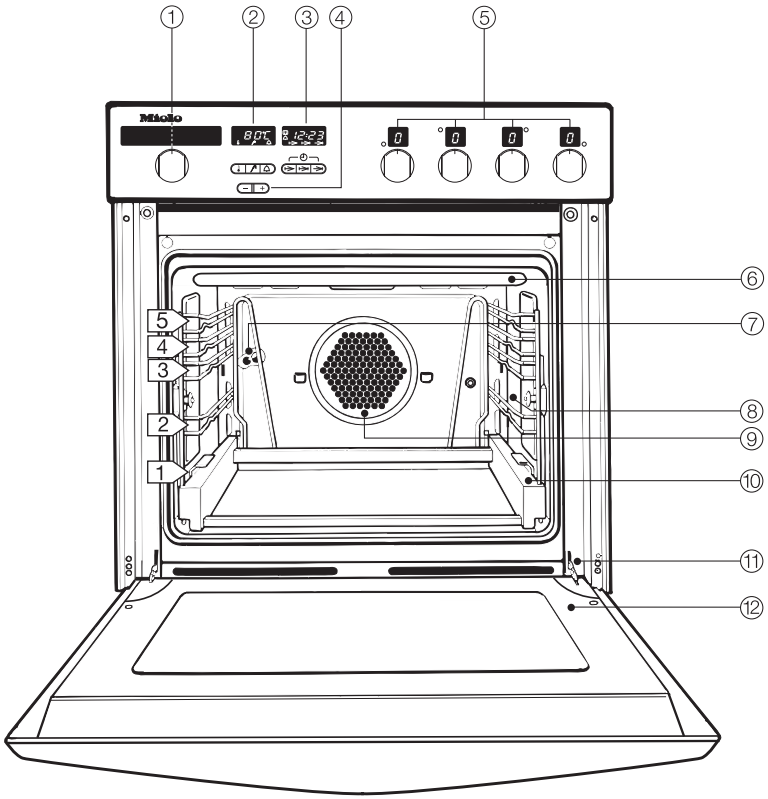
Contents

Setting the minute minder . . . 29
Altering oven settings . . . 30
Using the clock / timer . . . 33
Functions . . . 33
Timer buttons . . . 33
"–" and "+" buttons with indicator light . . . 33
Using the oven . . . 34
Setting the clock . . . 34
Switching the time of day display on and off . . . 35
Programming cooking times . . . 35
Programming cooking time in the oven . . . 35
Programming hob zone cooking times . . . 36
Switching the cooking process off automatically . . . 37
Switching on and off automatically . . . 38
To set the End time . . . 38
Checking, altering times or cancelling times entered . . . 39
Baking . . . 40
Baking chart . . . 42
Roasting . . . 44
Roasting with the Roast Probe . . . 46
Roasting chart . . . 50
Grilling . . . 51
Grill chart . . . 54
Rotisserie Chart . . . 55
Defrosting . . . 56
Cleaning and care . . . 57
Appliance front and control panel . . . 57
Accessories . . . 59
PerfectClean . . . 60
Catalytic enamel surfaces . . . 62
To remove the oven door . . . 64
To remove the telescopic carriage . . . 65
To remove the runners . . . 66
To lower the upper heating element . . . 66
To remove the catalytic enamelled back panel, side liners (if fitted) and roof liner . . . 67

Contents

Correcting minor faults 69
After sales service 74
Extra accessories 75
Electrical connection UK, IRL, ZA 77
Electrical connection AUS, NZ 79
Installation - cooker and hob control unit 80
Installing the oven 84
Important Note: H 390 86

General view - "E"Model cooker with hob controls



Control panel *

① Oven function selector
② Oven: display and pushbuttons
③ Timer: display and pushbuttons
④ "+/–" Button with indicator light
⑤ Hob zone controls *

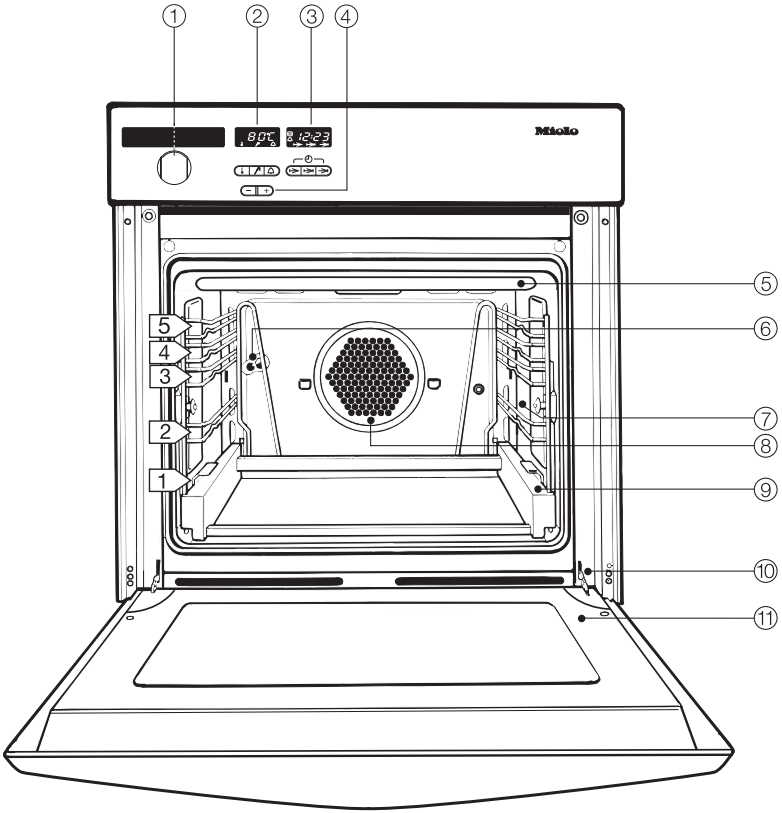
Oven interior

⑥ Heating element for top heat and grilling with roof liner
⑦ Grill motor *
⑧ Connection socket for core temperature probe (roast probe) *
⑨ Air inlet for fan
⑩ Telescopic carriage/Runner heights 1, 2, 3, 4, 5 *
⑪ Door contact switch
⑫ Oven door

* depending on model

Description of the appliance

General view - "B" Model oven only



Control panel *

① Oven function selector
② Oven: display and pushbuttons
③ Timer: display and pushbuttons
④ "+/–" Button with indicator light

* depending on model

Oven interior

⑤ Heating element for top heat and grilling with roof liner
⑥ Grill motor *
⑦ Connection socket for core temperature probe (roast probe) *
⑧ Air inlet for fan
⑨ Telescopic carriage/Runner heights 1, 2, 3, 4, 5 *
⑩ Door contact switch
⑪ Oven door

Features

Electronic controls

In addition to operating the various cooking programmes to bake, roast and grill the electronic controls also offer the following features:

- Clock display
- Minute minder
- Timer to automatically switch cooking programmes on and off with automatic use made of residual heat
- Settings can be customised
- System lock, to prevent the appliance being used unintentionally
- Safety cut-out

Cooling system

During use the cooling fan will automatically come on when a specific temperature is reached. The cooling fan mixes hot air from the oven cavity with cool room air before venting it out into the kitchen through vents located between the appliance door and the control panel.
The controls and door handle will get slightly warm. They are quite safe to touch.

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.
When the temperature in the oven has fallen sufficiently the cooling fan will switch off automatically.

Door contact switch

There is a door contact switch above the right hand door hinge.
If the door is opened during operation, the door contact switch automatically switches off the heating elements, and the fan if a "Fan" setting is being used.

This helps reduce the amount of heat lost from the oven cavity, e.g. when checking food.

PerfectClean treated surfaces

The following surfaces are all treated with PerfectClean enamelling:

- Oven interior
- Runners
- Baking tray
- Grill pan
- Wire rack

PerfectClean enamelled surfaces have very good anti-stick properties and are much easier to keep clean than conventional enamel if cleaned regularly.
See "Cleaning and care" for more information.

Catalytic liners

The back panel, roof liner and side liners (if fitted) are coated with dark grey catalytic enamel. Soiling from oil and fat is burnt off these surfaces when very high temperatures are used in the oven. This makes it easier to clean inaccessible areas of the oven.
See "Cleaning and care" for more information.

Catalyser

The catalyser is fitted into the oven's ventilation system.

It filters fat from the escaping vapours and thus reduces cooking smells.

The catalyser operates automatically for all functions except "Defrost" and "Lighting".

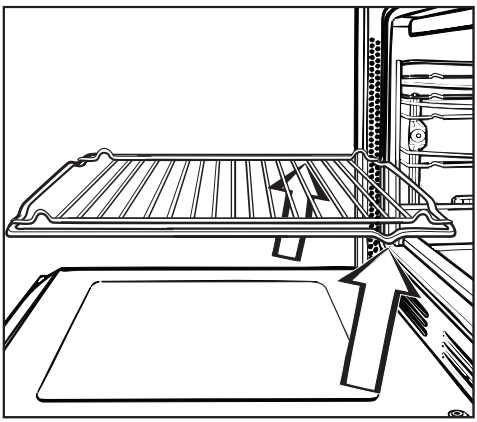
Accessories

Most of the following accessories are supplied with this oven.

These and other accessories are also available to order from your Dealer or the Miele Spare Parts Department. See "Extra Accessories" further on in this booklet for more details.

Baking tray, grill pan and rack

The baking tray, grill pan and rack are fitted with non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out.

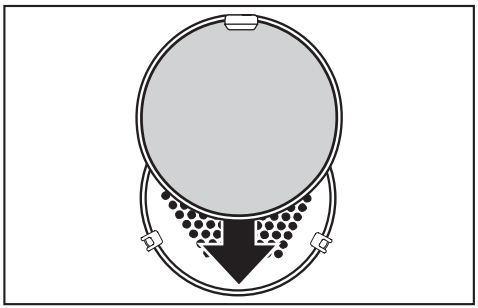


When pushing the tray, pan and rack back in, always ensure that the safety notches are at the rear of the oven. (See illustration)

The tray, pan and rack can then only be taken out of the oven by raising them upwards and then pulling out.

Roasting filter

The roasting filter must be fitted in front of the fan when cooking anything fatty or where food is likely to splatter, e.g. when open roasting and grilling meat.

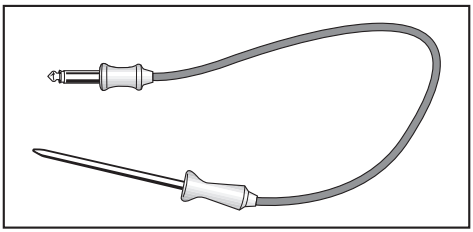


The droplets of fat caught up in the circulating air are deposited on the roasting filter. This helps to keep the oven and the area behind the interior back panel cleaner.

Do not use the roasting filter when baking. This would increase the times needed for baking and give uneven browning results.

Roast probe

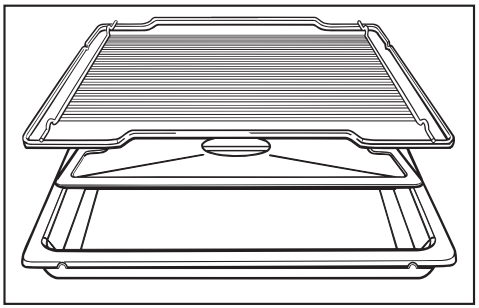
(depending on model)



The roast probe enables the roasting process to be monitored simply and reliably. See "Roasting with the roast probe" for details.

Anti-splash tray

(depending on model)

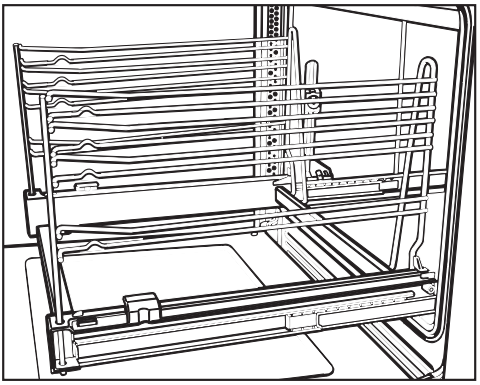


The anti-splash tray should be placed inside the deep sided grill pan when grilling or roasting.

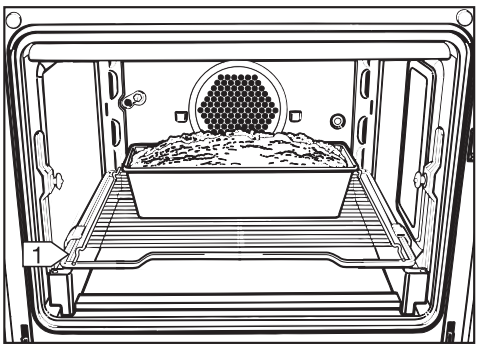
The juices from the food being cooked collect under the anti-splash tray. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

Telescopic carriage

(depending on model)



When pushing the baking trays, grill pan / oven tray or rack into the oven, make sure that the telescopic carriage is pushed completely in.



If you wish to use only the lowest runner level for cooking, the side rails can be taken out.

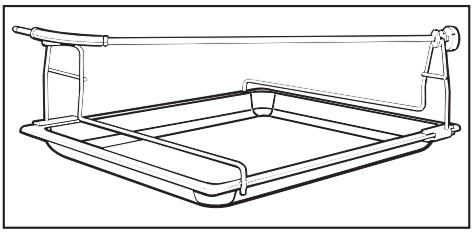
This has the advantage of:

– making more space available inside the oven, for larger roasting tins.

– keeping the side rails clean.

Rotisserie

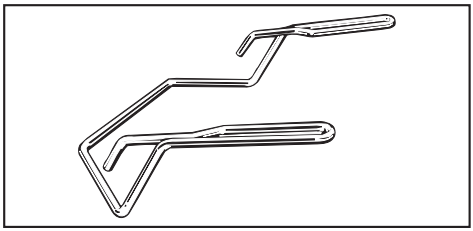
(depending on model)

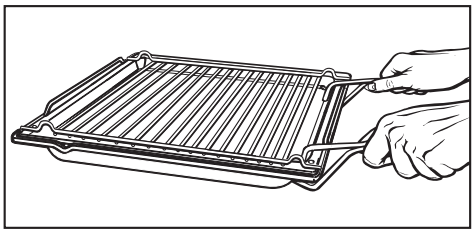


See "Grilling with the rotisserie" for details.

Handle

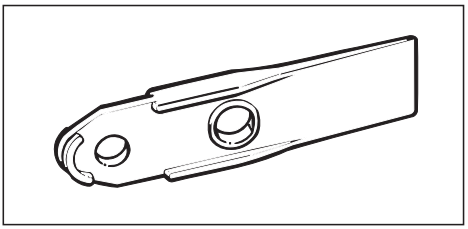
(depending on model)





To take the racks, baking trays or the grill pan out of the oven, or to put them into it. The two prongs at the top go inside the rack, tray or pan and the U-shaped supports underneath.

Lever



Use the lever for lifting off the halogen lamp cover.

Catalyser

Depending on model your appliance may be fitted with a catalyser.
The catalyser is built in to the oven's cooling system.
The catalyser filters fatty vapours and reduces food smells.

Energy efficiency rating according to EN 50304

These appliances are rated energy efficiency class **B** in accordance with EN 50304. Tests were carried out using the "Conventional" oven function with the catalyser switched off.

Hob use and installation

For "E" models (hobs with integrated hob controls) a separate set of instructions is supplied with the hob which covers its use and installation.

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old appliance

Old appliances contain materials which can be reclaimed or recycled. Please contact your dealer, your local waste collection centre or scrap merchant about potential recycling schemes, before disposing of the appliance.

Ensure that the appliance presents no danger to children while being stored for disposal. See the appropriate advice in the "Warning and Safety instructions".

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

Before installation and before using the appliance for the first time, read the operating instructions carefully. They contain important notes on safety, on the installation, operation and care of the appliance. This way you will avoid the risk of accidents and damage to the appliance.

Keep these instructions in a safe place and pass them on to any future user.

Correct usage

The appliance is intended for domestic use to cook food, and in particular to bake, roast, defrost, cook, dry fruit etc, and to grill.
Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage caused by incorrect or improper use of the appliance.

Do not let children access the appliance or its controls. Supervise its use by the elderly or infirm. If allowing older children to use the appliance without supervision please ensure that they are aware of how the oven works and understand the dangers of improper use.

Technical safety

Before connecting the appliance to the mains supply make sure that the voltage and frequency correspond to the rating on the data plate, otherwise the appliance could be damaged. Consult a competent person if in doubt.

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is tested by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

This appliance must only be operated as a built-in appliance. This is necessary to ensure that all electrical components are shielded.

Never open the casing of the appliance.
Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

Installation work and repairs may only be carried out by a suitably qualified and competent person in accordance with national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

The appliance is only completely isolated from the electricity supply when:

– it is switched off at the wall socket
– or the mains fuse is withdrawn
– or the screw-out fuse is removed (in countries where this is applicable).

Ensure current is not supplied to the appliance while maintenance or repair work is being carried out.

Do not connect the appliance to the mains electricity supply by an extension lead.
Extension leads do not guarantee the required safety of the appliance, (e.g. danger of overheating).

The oven is designed to be built into a tall unit. If you wish to install it in a base unit, the stainless steel rail above the control panel must be replaced by a sealing strip. The sealing strip offers additional protection from any liquids that might spill down from the worktop, and can be purchased from the Miele Spare Parts dept.

This equipment is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However, it may be suitable for such usage subject to a risk assessment of the installation being carried out by a suitably qualified engineer.

Use

Caution, danger of burning.
High temperatures are produced by the oven and the hob cooking areas.

Great care should be taken to ensure that small children do not touch the appliance when it is being used. The hob and also external parts of the oven such as the door glass, handle vent and control panel can become quite hot. For cookers with a hob turn pan handles inwards to prevent children from pulling pans over.

Children should not be left alone or unattended in an area where an oven is in use. They should never be allowed to sit or stand on any part of the oven or play with it.
Do not store items of interest to children in cabinets above an oven. Children climbing on the oven to reach these items could be seriously injured.

Use of heat-resistant oven gloves is recommended, when placing food in the oven, turning or removing it. When working with "Conventional" heating or when grilling, the element in the roof of the oven and the roof liner get very hot, and there is a danger of being burnt.

When cleaning the roof of the oven wait until the grill element has cooled down before lowering it, to avoid the danger of burning.

Do not use force to pull it down as this can cause the element to break.

Only use the Miele roast probe (core temperature probe) supplied with this appliance. If a replacement is necessary it can be obtained from the Miele Spare Parts dept or a Miele specialist dealer.
After using do not remove the roast probe until the oven interior is cool.

When not in use do not leave the roast probe in the oven, especially when grilling. High temperatures would damage it.

Do not use plastic containers. They melt at high temperatures and could damage the oven.

Do not heat up unopened tins or jars of food in the oven, as pressure can build up and they may explode. This could result in injury or damage.

Do not push pots and pans around on the oven floor as this could damage the surface.

Do not lean or sit on an open oven door, or place heavy items on it. This could damage the appliance. Take care in the region of the hinges. The oven door can support a maximum load of 15 kg.

Make sure that nothing gets trapped between the door and the oven.

Cover any food which is left in the oven to be kept hot. This avoids the food drying out. It also prevents steam condensing and possibly leading to moisture damage in the oven.

If food is left in the oven after cooking, e.g. to take advantage of the residual heat, turn the temperature selector to the lowest setting. Leave the function selector at the position set.
Do not switch the appliance off until the food has been removed.
Moisture in the oven could lead to condensation forming on the control panel and surrounding kitchen furniture and drops of moisture collecting under the worktop.
Condensation can:
- damage the housing unit / worktop.
- lead to moisture damage in the oven.

It could also result in deposits remaining in the catalyser, causing an unpleasant smell to arise the next time the appliance is switched on.

Bake larger deep-frozen items such as pizzas on baking paper on the rack itself or in the pizza pan (see "Extra accessories"). Placing them on the baking tray or in the grill pan can cause the metal to distort. This distortion would increase with subsequent use.
Deep frozen foods such as oven chips or potato croquettes can be cooked on the baking tray or grill pan.

Never add water to food on a hot baking tray or grill pan or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.

Never line the floor of the oven with aluminium foil when using Conventional top and bottom heat, Bottom heat or Intensive baking. Do not place a dish, tin, baking tray or grill pan on the floor of the oven.

If using a grill pan made by a different manufacturer make sure that there is a gap of at least 6 cm between the bottom of the pan and the floor of the oven.

If these instructions are not observed the bottom heat will be blocked. This can cause permanent damage to the floor of the oven.

Protective aluminium foil panels are available in retail outlets which are supposed to protect the oven cavity from soiling and reduce the need for cleaning. If used, cooking and baking times will increase considerably.
They can also cause damage to the appliance (e.g. by blocking the heat).

General notes

Never leave the appliance unattended when cooking with oils and fats as these are a fire hazard if allowed to overheat.

Do not use the oven to heat up the room. Due to the high temperatures radiated, objects left near the oven or hob could catch fire.

Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food, its temperature, changes to the recipe and the shape and size of cooking container. Some foods may contain micro organisms which are only destroyed by thorough cooking at temperatures over 70°C for a minimum of 10 minutes. Therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through. If in doubt select a longer cooking or reheating time.
It is important that the heat is allowed to spread evenly throughout the food being cooked.
This can be achieved by stirring and/or turning the food, and by observing a sufficiently long standing time, which should be added to the time needed for cooking, reheating or defrosting.

When using kitchen appliances connected to sockets near the oven, ensure that the cable cannot come in contact with the hot cooking zones or get trapped in a hot oven door, which could melt the cable insulation and be dangerous.
Danger of electric shock.

Never use a steam cleaner to clean this appliance. The steam could attack the electrical components and cause a short circuit.

If using alcohol in your recipes high temperatures can cause the alcohol to vaporise and under adverse circumstances the alcohol can catch light on the hot heating elements. Alcohol should be burnt off before the dish is placed in the oven to avoid this danger.

In countries which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times.
Any damage which might be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

Disposal of your old appliance

Before throwing an old appliance away it must first be made unusable. Switch off and disconnect it from the power supply, cut off the cable directly behind the appliance and render any plug useless. This should be done by a competent person.

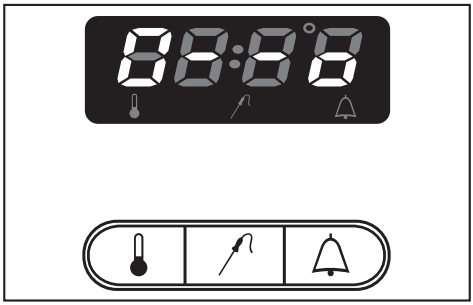
The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Operating lock for oven and hob cooking zones when the oven is not being used

The operating lock can be activated to prevent the oven or hob being switched on unintentionally, by children for example.

The operating lock is activated as follows:

The function selector must be set to the "0" position.



- Press the "🌡" button until the key symbol appears in the display field.

The oven (and cooking zones if applicable) can now not be switched on.

The key symbol disappears from the display after 5 seconds. Whenever the selector or a button is operated, the key symbol reappears for 5 seconds.

To cancel the operating lock:

Turn the oven function selector to any oven function.

- Press the "🌡" until the key symbol in the display field disappears.

Operating lock for oven and hob cooking zones when the oven is being used.

The oven can be programmed so that once a temperature has been chosen the target temperature can only be lowered. See "Altering oven settings" for details.

Safety cut-out

This is a safety feature to protect the oven if it has been operating for an exceedingly long period.
The length of time depends on the oven function selected. Once this time has elapsed, the oven will switch itself off automatically.

The fault code "F6" will appear in the display.

The oven can be used again immediately by simply turning the function selector to "0" and entering the process again.

Before using for the first time

After installation and before using the oven for the first time:

– Set the clock.

– Switch the catalyser on.

– Clean the appliance.

– Heat the oven up with nothing in it.

New appliances have a slight smell on first use and this procedure will dissipate the smells before you use the oven to cook any food.

Setting the clock

When the appliance is first connected to the power supply, or after a power cut "12:00" and the symbols "|→" and "→|" flash in the display.

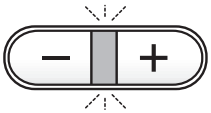


■ Press buttons "|→" and "→|" once at the same time.

The following light up

– "12:00" in the display,

– the "+/–" button indicator light.



■ While the indicator light between the "+" and "–" buttons is still lit up, enter the time of day in hours:minutes using the "+" or "–" buttons.
The display is set as standard for a 24 clock.

When the indicator light for the "+/–" button goes out, the time of day has been set and the display will change at one-minute intervals. The colon flashes.

Switching on the catalyser

Your appliance has a catalyser built-in to the ventilation system.
When switched on, the catalyser removes fat particles from the air circulating in the oven and also reduces cooking smells.

The oven is delivered with the catalyser switched off (standard factory setting).

To switch the catalyser on please follow the instructions given in the section "Altering oven settings" (Standard setting 02) of your operating instructions.

Cleaning the appliance

Oven interior

Before use please remove
– any stickers from the floor of the oven, baking trays, grill pan etc.
– any cork spacers at the sides above the oven cavity.

■ Wipe out the **oven interior** using warm water and a little washing up liquid. Polish dry with a soft cloth.

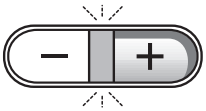
Do not close the oven door until the oven interior is dry.

■ Rinse the **accessories**.

New appliances have a slight smell on first use. Running the oven empty for at least an hour at a high temperature will dissipate this more quickly.

■ Turn the oven function selector to "Fan Heat".

While the indicator light for the "+/–" button is still on, alter the oven temperature.



■ Select the highest temperature (250 °C) with the "+" button.

The timer can also be used to set the finish time.

Ensure the room is well ventilated during this process.

Fan Heat

This system works by the circulation of heated air.

A fan situated on the back wall of the oven sucks in the air, heats it over a ring element and blows the heated air through the carefully spaced openings in the rear panel of the oven, enabling approx. 20°C lower temperatures to be used than with the Conventional heating system.

The oven does not usually need to be pre-heated as the heated air reaches the food straight away.

Exception: Pre-heating may be necessary for foods such as puff pastry and yeast mixtures where instant heat is required to make them rise quickly.

Using the fan heating system you can bake and roast on different levels at the same time.

If a temperature of at least 140°C is selected, the "rapid heat-up" feature is activated automatically.

The "Top Heat" heating element switches in to heat the appliance up more rapidly. This saves energy.

Food which browns quickly should not be placed at the top of the oven when rapid heat up is being used.

Auto Roast

The oven heats initially to a high temperature which seals the meat to keep it succulent and tasty.

As soon as the high temperature has been reached, the oven temperature is automatically returned to the preselected setting.

If a temperature of at least 140°C is selected, the "rapid heat-up" feature is activated automatically.

The "Top Heat" heating element switches in to heat the appliance up more rapidly. This saves energy.

Conventional heating

With the conventional method of heating, radiant heat is directed on the food from above and below. It is useful where a fairly long cooking time is required and a deep colour and good rise are needed.

It is usually necessary to pre-heat the oven when using this method.

If a temperature of at least 150°C is selected, the "rapid heat-up" feature is activated automatically.

The fan and its heating element switch in to heat the appliance up more rapidly. This saves energy.

More practical advice about these cooking functions is given in the "Baking", "Roasting" and "Grilling" sections of this book and in the Miele cookbook supplied with this oven.

Defrost

Defrost can be operated without heating, or at a temperature of up to 50°C. When the defrost system is used without heating the air is circulated by the fan at room temperature.

Intensive bake

This method combines "Fan Heat" with heat from the lower heating element, and is particularly useful for dishes that require a moist topping and crisp base like pizza and quiche lorraine.

Fan grill

Pre-heat the grill for at least 5 minutes with the oven door closed, before grilling.

The hot air from the grill is distributed over the food by the fan on the rear wall of the oven. This enables a lower temperature to be selected than for conventional grilling.

The grill element is thermostatically controlled and at times during grilling will not glow red. This is quite normal.

Grill 1

Pre-heat the grill for at least 5 minutes with the oven door closed, before grilling.

The inner part of the upper heating element acts as the grill. This will glow red for a few minutes after being switched on, and it is then ready for use. Use the Grill 1 setting for small quantities.

The grill element is thermostatically controlled and at times during grilling will not glow red. This is quite normal.

Grill 2

Pre-heat the grill for at least 5 minutes with the oven door closed, before grilling.

This method is particularly good for grilling large quantities of food using the grill pan to its full extent.

The entire upper heating element acts as the grill.

The inner part of the grill will glow red a few minutes after being switched on. The outer part of the grill will remain noticeably darker, but will still produce the heat necessary to grill.

The grill element is thermostatically controlled and at times during grilling will not glow red. This is quite normal.

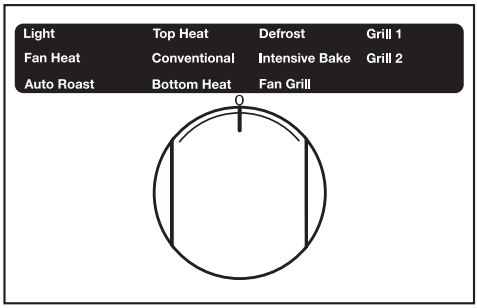
More practical advice about these cooking functions is given in the "Baking", "Roasting" and "Grilling" sections of this book and in the Miele cookbook supplied with this oven.

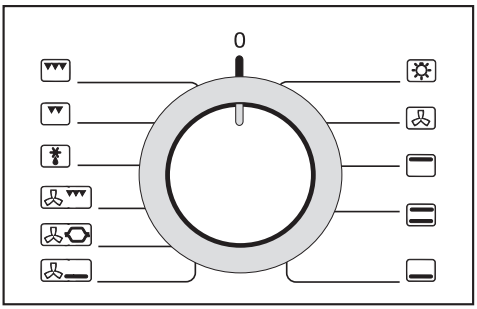
Controls

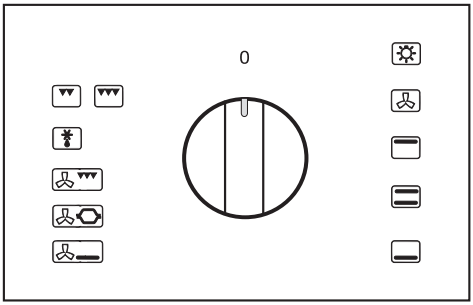
The oven controls consist of the oven function selector and pushbuttons.

Function selector

(depending on the model)







The function selector can be turned clockwise or anti-clockwise.

Temperature and Timer buttons

With the push buttons you can:



– change the **oven temperature**.



– change the **core temperature**, if the roast probe is used.



– activate the **minute minder**.

Each push button has a matching symbol in the oven display.

"–" and "+" buttons with indicator light



All entries and alterations to temperature and time are made using the **"+"** or **"–" buttons**.

Temperatures / times can be entered in stages (short pushes on the button) and quickly (hold button down).

In this way the following alterations can be made

– oven temperature in 5°C stages

– core temperature in 1°C stages

– minute minder in 1 min. stages.

Selecting an oven setting

– Light
Turns on the oven light independently.
H 390: All oven functions are displayed as soon as the function selector is switched to "Light".

– Fan Heat
For baking or roasting on several levels at the same time.

– Top heat
For browning dishes, finishing dishes with a cheese topping.

– Conventional
Top and bottom heat together for long, slow baking of traditional recipes, e.g. fruit cake, casseroles.

– Bottom heat
Use this setting towards the end of baking, to reheat or brown the base of a cake, quiche or pizza.

– Auto Roast
Initial high temperature to seal meat followed by normal roasting temperature.
Not suitable for baking, except for baking freshly prepared wholemeal or rye doughs, (not packet mixes).

– Defrost
For gentle defrosting of deep frozen foods.

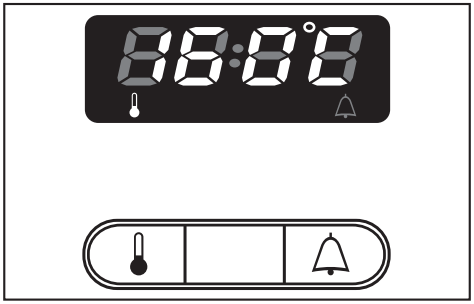
– Intensive Bake
For recipes which require a moist topping, and a crisp base, e.g. pizzas and quiche lorraine, German style open fruit cakes and cheesecake.
Not suitable for roasting or shallow baking, (the base will brown too much).

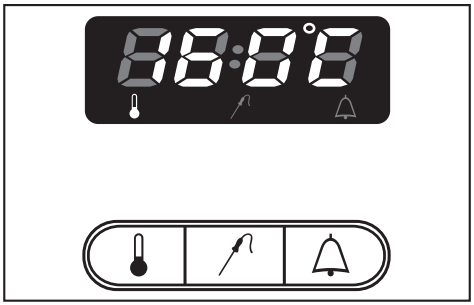
– Fan Grill
Ideal for grilling thicker items such as stuffed meat, kebabs and pieces of poultry etc. Grill with the oven door closed.

– Grill 1
For grilling flat items, small quantities, and for browning small round dishes. Grill with the oven door closed.

– Grill 2
For grilling flat items, large quantities, and for browning larger dishes. Grill with the oven door closed.

Recommended temperature





As soon as a heating system is selected, the **recommended temperature** for that system appears in the oven display and the oven heating comes on.

The following temperatures are set at the factory:

Fan Heat . . . . . 160°C
Auto Roast* . . . . . 160°C
Top Heat . . . . . 190°C
Conventional . . . . . 190°C
Bottom Heat. . . . . 190°C
Defrost. . . . . no temperature given
Intensive Bake . . . . . 170°C
Fan Grill . . . . . 200°C
Grill 1 (small) . . . . . 240°C
Grill 2 (large) . . . . . 240°C

* the initial boosted temperature is approx. 230°C,
continuation temperature 160°C

If you wish to retain the temperature suggested by the system, this will be automatically adopted when the indicator light in the "+/–" button goes out and the oven starts heating up.

The **actual temperature** in the oven is then displayed.

The **increase of temperature** can be followed in the display until the target temperature is reached.

N.B. with Auto Roast:
the oven heats initially to a high temperature (230 °C) to seal the meat to keep it succulent and tasty.
As soon as this temperature has been reached, the oven temperature automatically drops back down to the pre-selected setting.
The display, however, will only show the temperature rise until the target or pre-selected temperature is reached!

If the oven door is opened, or if you reduce the target temperature, the decrease is shown in 1° steps.

Using the oven

- Place food on an appropriate runner level in the oven.
- Turn the oven function selector to the required setting.

The following will light up:

– the recommended temperature in the oven display, and

– the indicator light between the "–" and "+" buttons.

Whilst this light is on, you can change **the recommended temperature with the "+" and "–" buttons**.

Each press of a button increases the time you have in which to input the temperature.

As soon as the indicator light between the "+" and "–" buttons has gone out the oven heating switches on.

Heating is automatically interrupted as soon as the oven door is opened. This operates the **door contact switch** which switches off the heating systems. When "Fan Heat" is being used, the fan is also switched off.

- At the end of the cooking time take the food out of the oven and switch it off.

Turning the function selector to "0" cancels all settings and the symbols in the display go out.
However, if the roast probe is still engaged in its socket the "🍖" symbol will contine to show in the display.

If a minute minder time has been entered, the "🔔" symbol is lit and the display shows the time counting down.

Altering the temperature

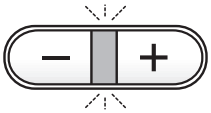
If the temperature recommended by the system is not suitable, it can be altered according to oven function within the following range:

Fan Heat	30-250°C
Auto Roast	100-230°C
Top Heat	30-250°C
Conventional	30-280°C
Bottom Heat	100-250°C
Defrost	30-50°C
Intensive bake	50-250°C
Fan grill	50-260°C
Grill 1 (small)	200-300°C
Grill 2 (large)	200-300°C

In order to do this:



- Press the "🌡" button.



- Enter the required temperature with the "+/–" button, when the light between the two buttons is lit up.

Entering your own recommended temperature

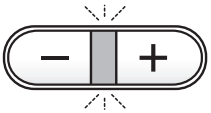
If you frequently work with a temperature which differs from the factory recommended one, it is also possible to enter your own recommended temperature. (Exception: Defrost).

This saves changing the temperature each time you use the setting.

Proceed as follows:

- Use the function selector to choose the function which is to be given a different temperature.

The factory recommended temperature appears in the display.



- Now, immediately while the indicator light in the "+/–" button is lit, use the "+" or "–" button to enter the different temperature required.



- To save in memory press the "🌡" button until the audible tone is heard.

Your own recommended temperature is now stored in memory.

Next time this oven function is selected, the stored recommended temperature appears.

After a power cut, any individually programmed temperatures are lost and must be re-entered.

Rapid heat-up

With the "Fan Heat", "Auto Roast" and "Conventional" heating systems, "rapid heat-up" is switched on automatically if the temperature required is

– at least 140°C with "Fan Heat" and "Auto Roast".

– at least 150°C with "Conventional".

The rotating "C" beside the required temperature shows that "rapid heat-up" is switched on.

During the heat-up phase, the "Fan Heat" heating element and the fan as well as the "Top Heat" heating element come on simultaneously to heat up the oven as rapidly as possible. This saves energy.

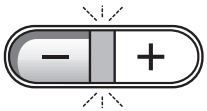
As soon as the required temperature is reached, the extra heating element is switched off.
Once the required temperature is reached, the extra heating element does not switch on again even when the temperature is later increased.

Exception: if the temperature is increased before the required temperature is reached, "rapid heat-up" remains switched on.

To switch off "rapid heat-up"

For some dishes it may be desirable to switch off "rapid heat-up" (pizza, biscuits, small cakes).

- Select the oven system and temperature for the cooking process.
- "Rapid heat-up" can be switched off as soon as the indicator light between the "+" and "-" button has gone out and the actual temperature appears in the display.



- Press the "–" button and hold until the "C" in the display stops rotating.

"Rapid heat-up" is now switched off for this particular cooking process.

"Rapid heat-up" is available for the next programme once the oven function selector has been turned to "0" at the end of a programme.

"Rapid heat-up" can be permanently switched off if you do not want it (see section on "Altering oven settings, Programmable function 06").

Pre-heating the oven

Pre-heating is only necessary in a few cases e.g.:

With "Fan Heat":

– Pre-heat for foods which cook in less than 20 minutes and for foods such as puff pastry and yeast mixtures where instant heat is required to make them rise quickly.

With "Conventional heat":

– Pre-heat the oven where a fairly long cooking time is required and a deep colour and good rise are needed.

With Grill 1 and Grill 2:

– Pre-heat the grill for at least 5 minutes with the oven door closed before placing food under the grill.

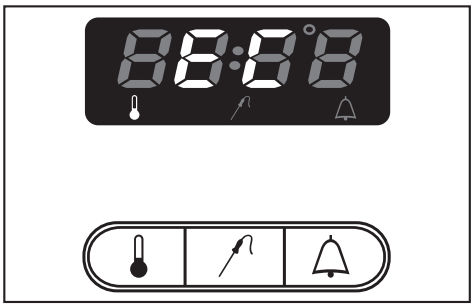
To pre-heat

- Turn the function selector to the required function.
- Select the required temperature.
- When the required temperature has been reached: Put the food into the oven.

Energy-save function

If you are programming a cooking process using the automatic timer, or if you are cooking with the roast probe, the residual heat is automatically used to save energy.

Shortly before the end of the cooking time the oven heating switches off.



The letters "*EC*" in the display field indicate that the energy-save function is in operation.

The residual heat in the oven is sufficient to complete the cooking process.

The cooling fan continues to run, as does the hot air fan if a "fan" setting had been chosen.

Oven lighting

When the oven is in operation the oven lighting goes out approx. 15 seconds after pressing the last button.

- To switch the lighting back on for a short time, press one of the buttons.

The oven lighting comes on automatically when an oven function has been selected and the oven door is opened.

If preferred, you can programme the oven lighting to stay on for the duration of the cooking programme, (see "Altering oven settings, setting 05").

Night dimming

Between the hours of 22:00 and 6:00 the lighting in the clock / timer display is dimmed automatically.

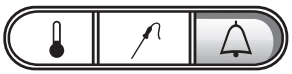
Turning the function selector or pressing a button on the control panel during this period will bring the timer display back on in full brightness.

The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs. (It cannot be used to switch the oven off at the end of a set time).

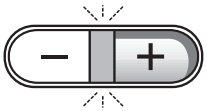
You can set the minute minder at the same time as another programme, e.g. as a reminder to baste your roast or add seasoning etc.

To enter / to change a time:

(1 min. - 23 hrs. 59 mins.)



■ Press the "🔔" button.



■ Enter the required time in hours and minutes with the "+" button.

When the "+/–" button indicator light goes out, the time set starts counting down in minutes.

If the oven is being used at the same time, the minute minder time period only shows for a short time. Then the oven or roast probe core temperature shows again in the display. The "🔔" symbol continues to be visible as a reminder that the minute minder is working.

At the end of the set time:

– an audible tone sounds for approx. 5 seconds.

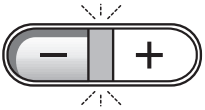
– At the same time the "🔔" symbol flashes for approx. 1 minute.

The audible tone and the flashing symbol can be cancelled at any time by pressing the "🔔" button.

To cancel the minute minder:



■ Press the "🔔" button.



■ Use the "–" button to set the time to "0:00".

Altering oven settings

Some of the standard oven settings (which are set at the factory) have an alternative which you can select if required. Each of these settings has an identification number which is followed by :0 or :1. Please consult the Chart for the different options.

Proceed as follows:

- Turn the oven function selector to "0".
- Open the oven door fully.
- Turn the oven function selector to the "Light" position.
- Press the "" button.

"01:0" or the most recently altered setting appears in the oven display.

- Use the "+/–" button to call up the identification number of the setting required, (see chart).

If the identification number is followed by **:0** the factory setting is active.

If the identification number is followed by **:1** the alternative setting is active.

- Press the "" button to toggle between the standard and alternative settings.

Note: Function 08:
Depending on model, the clock can be put back by one hour or up to 4 hours by pressing the "" button several times. See chart for details.

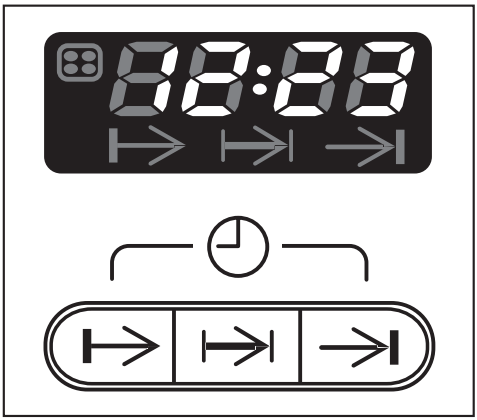
If you wish to alter more than one setting, you can do so now before saving your changes in memory.

- To save your settings in memory turn the oven function selector to the "0" position.

Standard setting (as delivered)		Alternative	
01:0	The oven function and temperature can be changed at any time.	**01:1**	The locking function for the oven is activated: after oven function and temperature have been chosen, and the indicator light in the "+/–" button has gone out, the oven function set can no longer be altered. The target temperature can only be lowered. Oven function, target temperature, and any automatic cooking time programming can only be altered after the oven function selector has been turned back to the "Light" or "0" position.
02:0	The catalyser is switched off and not filtering food smells and circulating deposits out of the oven.	**02:1**	The catalyser is switched on and filtering food smells and circulating deposits out of the oven.
03:0	The oven lighting comes on, as soon as an oven function has been selected.	**03:1**	The oven lighting comes on automatically as soon as the oven door is opened, even when the function selector is set at "0". This is useful, e.g. for cleaning.
04:0	The temperature is displayed in °C. The clock/timer has a 24-hour display.	**04:1**	The temperature is displayed in °F. The clock/timer has a 12-hour display.
05:0	To save energy, the oven light switches off after approx.15 seconds when the oven is in operation. It can be switched back on again for a short time if required by pushing any button.	**05:1**	The oven lighting stays on for the whole time when the oven is in operation.

Standard setting (as delivered)		Alternative	
06:0	Rapid heat-up is **on**; during the heat-up phase of the "Fan Heat", "Auto Roast" and "Conventional" heating systems, the Fan Heat heating element and the fan as well as the Top Heat heating element are switched on at the same time to heat the appliance as rapidly as possible. This saves energy.	**06:1**	"Rapid heat-up" is **off**.
07:0	The time of day originally entered appears in the time display.	**07:1**	The time is advanced by 1 hr.
08:0	Depending on model – the time of day originally entered appears in the display when the △ button is pressed once. – the time of day originally entered appears in the display only when "0" is reached after pressing the "△" button several times.	**08:1**	Depending on model – the time of day is put back 1 hour. – the time of day can be put back up to 4 hours by pressing the "△" button several times. This function is required in the USA when a radio controlled clock is fitted, to take account of the various times zones.
09:0	An audible tone sounds at the end of a cooking process (also applies to the Miele INFO CONTROL unit if present).	**09:1**	The audible tone at the end of a cooking process is switched off (also applies to the Miele INFO CONTROL unit if present).

Functions



The timer can:
– show the time of day,
– switch the oven (and separately, where applicable, the hob front cooking zones) off, or on and off automatically.

Timer buttons

The timer buttons can be used to



– set **the start time** for a cooking process



– set the **duration** of a cooking process



– set **the end time** for a cooking process



– set the **time of day**.

A corresponding symbol for each push button appears in the display when appropriate.

"–" and "+" buttons with indicator light



The "+" and "–" buttons are used to enter times in minutes and hours

Changes are effected in 1 minute steps.

Using the oven

After selecting a cooking function or switching on a hob zone you can select a cooking time.

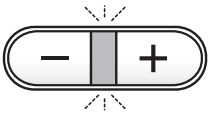
To enter a time you must keep the relevant timer button pressed in whilst operating the "-" or "+" button.

■ Press the relevant **timer** button.

The following will then light up

– the relevant symbol in the clock/timer display,

– the indicator light between the "–" and "+" buttons.



■ **Whilst this light is on**, you can change **the time with the "+" and "–" buttons**.

Each press of a button increases the time you have in which to input the temperature.

The time set is saved as soon as the indicator light between the "+" and "–" buttons has gone out.

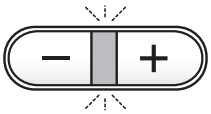
Setting the clock

When the appliance is first connected to the power supply, or after a power cut "12:00" and the symbols "⊢→" and "→⊣" will flash in the display.

The time can only be entered when the function selector is at "0".



■ Press the "⊢→" and "→⊣" buttons at the same time.



■ Enter the time of day in hours and minutes with the + or – button.

As soon as the time has been saved in memory it will start counting down minute by minute in the display. The colon flashes.

The programmable functions 07 and 08 can be used to adjust the time from winter to summer time and vice versa (see section on "Altering oven settings").

Switching the time of day display on and off

The time of day display can be switched off to save energy.
To do this:

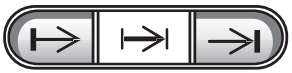


- Press the "⊢→" and "→⊣" buttons together, twice in quick succession.

The time of day continues to run unseen.

If a process has been pre-programmed, the time of day display cannot be switched off.

To switch the **time of display back on again**:



- Press the "⊢→" and "→⊣" buttons together, once.

Programming cooking times

The timer can be used to automatically switch the oven and both the front hob cooking zones off, or set them to come on at a later time and then also be switched off.

The oven, the left and right front hob cooking zones can be programmed independently of each other.

Programming cooking time in the oven

In order to programme a cooking process you must first select a cooking function.

Enter the time using the "⊢→", "⊢→⊣" or "→⊣" buttons.

After entering the time the actual time of day will reappear in the display.
The ⊢→, ⊢→⊣ or →⊣ symbols will show in the display if a time has been programmed.

Shortly before the end of cooking time the oven heating switches off automatically.

"*EC*" now appears in the oven display instead of the actual oven temperature to let you know that the oven is in **Energy Save mode**.

The oven heating will switch on again if:

– the oven temperature is altered.

– the cooking time is lengthened significantly.

At the **end of cooking time**

– the oven heating switches off automatically.

– an audible tone sounds for approx. 5 seconds.

– the "→I" symbol flashes at the same time.

■ Press the →I or turn the oven function selector to "0".

The buzzer and the symbol are switched off.

If the food is not cooked to your taste, a new cooking time can be entered.

If the audible tone is not switched off it will continue to sound at 5 minute intervals as a reminder that cooking time has finished. This **reminder** continues for up to an hour.

Programming hob zone cooking times

Please note it is not possible to use this programme for hobs which have the KSE 200 control unit.

If a time is entered for a front cooking zone a symbol for that zone will appear in the clock/timer display:

"⊡" for the front left cooking zone.

"⊡" for the front right cooking zone.

"⊡" for both front hob zones.

You cannot programme a cooking time until you have selected a setting for the zone.

Make sure the correct symbol is showing in the display before programming in times.

Enter the time using the "I→", "I→I" or "→I" buttons.

After entering the time the actual time of day will reappear in the display.
The I→, I→I or →I symbols will show in the display if a time has been programmed.

When a **cooking process has been pre-selected** the symbol for the pre-programmed zone will also flash, and the hob control light will go out.

When the process starts running, the symbol for the chosen hob zone lights up.

At the end of cooking time

– the hob cooking zone will switch off automatically,

– an audible tone sounds for approx. 5 seconds.

– the symbol for the selected hob zone and the symbol "→I" flash.
The →I symbol does not flash when a cooking end time is entered for the oven.

■ Turn the hob cooking zone selector to "0".

The buzzer and the symbol are switched off.

If the audible tone is not switched off it will continue to sound at 5 minute intervals as a reminder that cooking time has finished. This **reminder** continues for up to an hour.

Switching the cooking process off automatically

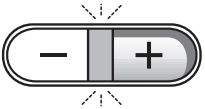
A time can be entered between 1 minute and 23 hours 59 minutes.

■ Turn the oven function selector or the hob zone control to the required setting.



■ Press the "↦I" button.

"*0:00*" appears in the display.



■ Set the duration of a cooking process

As soon as the indicator light for the "+/–" button goes out, the cooking process starts.

The end of cooking time is automatically calculated from the time entered.

Note:
You can also set the end of cooking time using the relevant button.

Switching on and off automatically

It is a good idea to set the oven to switch on and off automatically for roasting.

When baking the delay period set should not be too long! Otherwise batter or dough will dry out and the raising agents will lose their effectiveness.

To **switch a programme on and off automatically** there are several ways of entering the times:

– Duration ↦| and End time →|

– Start time ↦ and duration ↦|

– Start time ↦ and End time →|

The time which has not been entered is calculated automatically.

The symbols for the settings programmed will light up in the display until the oven switches on.

The following example shows the programming of a cooking process using the duration and end buttons.

To set the End time

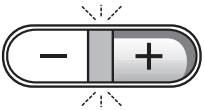
■ Turn the oven function selector or the hob zone control to the required setting.

First enter the **duration** :



■ Press the "↦|" button.

"*0:00*" appears in the display.



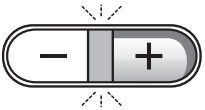
■ Enter the duration.

Then set the **End time:**



■ Press the "→|" button.

The time of day plus the cooking time entered appears in the display.



■ Use the "+" button to set the end of cooking time.

As soon as this time is saved in memory the time of day will reappear in the display and the heating elements in the oven will switch off.

Checking, altering times or cancelling times entered

Times which have been entered for a process can be called up at any time. Press the relevant button for the time you wish to check, alter or cancel.

If times are programmed for several processes, (e.g. the oven and each front cooking zone) each process can be seen by pressing briefly more than once on the relevant button.

For example press the relevant button for the **oven and both the front cooking zones**:

– **once** and the time entered for the oven appears.

– **twice** and the time entered for the left cooking zone ⊡ appears.

– **three times** and the time entered for the right cooking zone ⊡ appears.

To check

■ Press the button for the time to be checked.

"⊢→"
The start time of the cooking process appears. This goes out as soon as the process begins.

"⊢→|"
The display shows the duration of cooking time, or the time left if the programme has started.

"→|" End of cooking time

To change

■ Press the relevant button.

■ As soon as the indicator light for the "+/–" button goes out, you can change the time.

If a button is pressed, where the time was not entered, but calculated automatically by the system, the indicator light in the centre of the "+/–" button does not come on.
The time cannot be altered.

Cancelling the time

■ Press the "⊢→|" button.

■ Use the "–" button to set the time to "*0:00*"

Cancelling a cooking time also cancels the beginning and end of the cooking time and vice versa.

Any programmed settings will also be cancelled if you turn the function selector or hob control to "0".

If there is a power cut all programmes entered will be deleted.

The following settings are recommended for baking:

– Fan Heat
– Intensive Bake
– Conventional

Bakeware

For the best baking results make sure that you chose bakeware in a **material** suitable for the particular heating system.

Fan Heat, Intensive baking

Most types of heat-resistant tins or dishes are suitable, including thin-walled and bright, non-reflective metal tins. Place the tin or dish on the baking tray in the oven, with the sloping edge towards the door.

Conventional

The following **baking tins** give an evenly browned result:
Dark metal, aluminium or enamel tins with a matt finish are preferable. Heat resistant glass dishes can also be used.
Avoid bright, shiny metal tins. These reflect heat which means that the heat does not penetrate to the food effectively and will result in uneven or poor browning. In some cases the cakes might not cook properly. Place the tin or dish directly on the non-tip rack in the oven. Use one shelf position only.

Fan Heat

Several levels can be used at the same time for baking. The recommended positions are:

1 tray = 1st runner from the bottom

2 trays = 1st and 3rd runners from the bottom

3 trays = 1st, 2nd and 4th runners from the bottom.

If baking on three levels place tins on the grill pan on the 1st runner position and on baking trays on the other runner levels.

Remember to remove the roasting filter from in front of the fan opening. Otherwise the baking time will be longer and results uneven.

With Fan Heat **approx. 20 °C lower baking temperatures** are needed than with the Conventional setting.

Intensive baking

Remember to remove the roasting filter from in front of the fan opening. Otherwise the baking time will be longer.

This method of heating is particularly useful for:

– dishes that require a moist topping and crisp base, such as pizzas and quiche lorraine, or where the base has not been pre-baked.

Place the tin or dish on the baking tray on the 1st runner from the bottom only.

Conventional

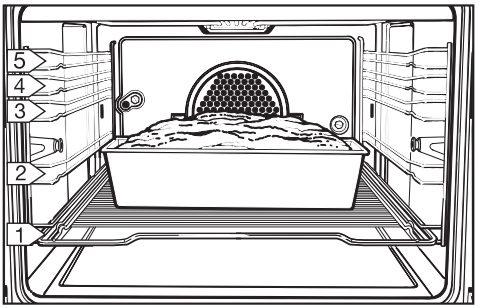
Only one shelf should be used for this function. If more than one shelf position is needed use Fan heat instead.

This function is particularly good for rich fruit cakes, pastries and breads where a fairly long cooking time is required and a deep colour and good rise are needed.

It is usually necessary to pre-heat the oven when using this method.

Place tins on the wire rack on runner level 2 or 3 so that they are centrally positioned in the oven.

General notes



Place **rectangular tins** in the oven as shown in the illustration.

Bake **larger deep-frozen items** such as pizzas on baking paper on the rack itself or in the pizza pan (see "Extra accessories"). Placing them on the baking tray or in the grill pan can cause the metal to distort. This distortion would increase with subsequent use.
Deep frozen foods such as oven chips or potato croquettes can be cooked on the baking tray or grill pan.

When baking **cakes with fresh fruit toppings and tall sponge cakes** place the tin in the grill pan to catch any spillages and keep the oven cleaner.

When baking **anything with a high salt content** (such as pretzels) these must be placed on baking parchment. High concentrations of salt can damage PerfectClean surfaces.

The Baking Chart and the Miele Cookbook give suggestions for temperature, runner heights and times.

For even browning –

– Select the runner height according to the recipe and the setting chosen.

– Just before the end of baking time test to see if the cake is done.

  Insert a metal or wooden skewer into the centre.
  If it comes out clean, without dough or crumbs sticking to it, the cake is ready.

Always remove all trays and racks not being used when using the oven to get the best results and to keep cleaning of the trays to a minimum.

The cooling fan will continue for a while after switching the oven off.

Baking chart

	Fan Heat		
	Temperature in °C	**rec. runner from bottom**	**Time in mins.**
Creamed mixture			
Madeira cake	150 – 170	1	50 – 60
Rich fruit cake	–	–	–
Victoria sandwich (tin)	160 – 170	1	20 – 25
Fudge brownies (tray)	160 – 170	1	25 – 30
Date and walnut cake	–	–	–
Cookies	150 – 170	1, 3	15 – 20
Small cakes 1) 3)	150 – 170	1, 2, 4	20 – 25
Whisked mixture			
Souffle 1) 3)	180 – 190	2	25 – 30
Flan base 1) 3)	160 – 180	1	20 – 25
Swiss roll 1) 3)	160 – 180	1	20 – 25
Rubbed-in mixture			
Sweet pastry base	150 – 170	1	20 – 25
Scones	200 – 210	1, 3	20 – 25
Crumble	170	1	30 – 35
Teabread 1)	160 – 180	1	60 – 115
Shortbread	160	1	20
Apple pie 1)	150 – 170	1	55 – 75
Savoury pastry 2)	190 – 210	1	25 – 35
Savoury quiche	–	–	–
Pear and almond flan	–	–	–
Baked cheesecake	–	–	–
Yeast mixtures			
Wholemeal rolls	–	–	–
Lardy cake	–	–	–
Stollen	150 – 170	1	45 – 65
White bread	160 – 180	1	40 – 50
Wholemeal bread 1)	190 – 210	1	60 – 70
Pizza (tray) 1) 3)	170 – 190	1	40 – 50
Hot cross buns	170	1, 3	20 – 25
Choux pastry 1) 3)			
Eclairs	160 – 180	1, 3	30 – 40
Flaky pastry 1)	170 – 190	1, 3	20 – 25
Meringues 1)			
Macaroons	120 – 140	1, 2, 4	30 – 50
Meringues	60 – 70	1	3 – 4 hours

1) Pre-heat the oven when using "Conventional" heat.
2) Pre-heat the oven when using "Fan Heat" and "Conventional" heat.
3) Switch off "rapid heat-up".

Baking chart

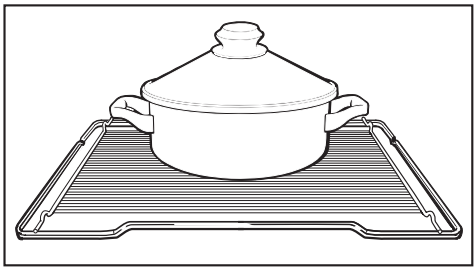
Conventional heat			Intensive baking		
Temperature in °C	**rec. runner from bottom**	**Time in mins.**	**Temperature in °C**	**rec. runner from bottom**	**Time in mins.**
160 – 180	2	50 – 60	–	–	–
130 – 150	2	100 – 140	–	–	–
–	–	–	–	–	–
–	–	–	–	–	–
160	2	105 – 120	–		–
–	–	–	–	–	–
180 – 200	2	12 – 15	–	–	–
190	2	20 – 25	–	–	–
180 – 200	2	15 – 20	–	–	–
190 – 210	2 or 3	15 – 20	–	–	–
180 – 200	2 or 3	15 – 20	–	–	–
200 – 210	2 or 3	20 – 25	–	–	–
170 – 180	2 or 3	30 – 35	–	–	–
160 – 180	2	60 – 115	–	–	–
–	–	–	–	–	–
180 – 200	1	55 – 75	–	–	–
230 – 250	2 or 3	25 – 35	–	–	–
–	–	–	170 – 190	1	20 – 25
–	–	–	160 – 170	1	25 – 30
–	–	–	150 – 160	1	60
200 – 220	2 or 3	20 – 25	–	–	–
200 – 220	2	25 – 35	–	–	–
170 – 190	2 or 3	45 – 65	–	–	–
190 – 210	2 or 3	40 – 50	–	–	–
210 – 230	2 or 3	60 – 70	–	–	–
190 – 210	2 or 3	40 – 50	170 – 190	1	20 – 25
170 – 190	2 or 3	20 – 25	–	–	–
190 – 210	2 or 3	25 – 35	–	–	–
200 – 220	2 or 3	15 – 20	–	–	–
130 – 150	2	30 – 50	–	–	–
–	–	–	–	–	–

The information given in this chart is intended only as a guide. See the cook book supplied with your oven for further details.

We recommend the following settings for roasting in the oven:

– Auto Roast
– Conventional

Roasting in a covered pot



– This ensures that sufficient stock remains for making gravy.
– The oven stays cleaner, too.

Roasting pots with a lid made from earthenware, cast iron, ovenproof china or glass and roasting foil are all suitable. Make sure any lids and handles are heat-resistant.

Season the meat and place in the pot. Add some knobs of butter or margarine or a little oil or cooking fat. Add about 1/8 litre of water when roasting a big lean joint of meat (2-3 kg) or roasting poultry with a high fat content.

Place the covered pot on the rack into a cold oven.

Exception: Pre-heat the oven to the temperature suggested when roasting beef and beef fillet.

Browning only occurs towards the end of the roasting time. Remove the lid about halfway through the roasting time if a more intensive browning effect is desired.

Open roasting

Auto roast:
When roasting on the rack or in an open tin make sure the roasting filter is fitted in front of the fan in the back of the oven before starting.

Use **shelf position 1** for roasting.

Exception: With conventional use runner level 2 for poultry, meat or fish weighing up to 1 kg.

The **"Auto roast "** system uses an approximately 20 °C lower **roasting temperature** than the "Conventional" heating system.

When roasting on the rack place the rack and anti-splash tray over the grill pan and push them in together.

Season the meat and place in the grill pan.

Calculating the roasting time

The traditional British method is to allow 15 to 20 minutes to the lb, according to type of meat, plus approx. 20 minutes, adjusting length of time as roasting proceeds, to obtain the required result.

Temperature

See the **Roasting chart** for suggested **temperatures**.

Do not select a higher temperature than that advised. The meat will become brown, but will not be cooked properly inside.

Do not roast deep frozen meat. Meat should be thoroughly defrosted before roasting.

After the roasting process is finished

Take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes.
This helps retain juices when the meat is carved.

The cooling fan will continue for a while after switching off the oven.

Roasting with the Roast Probe

Using the roast probe enables the roasting process to be monitored simply and reliably.

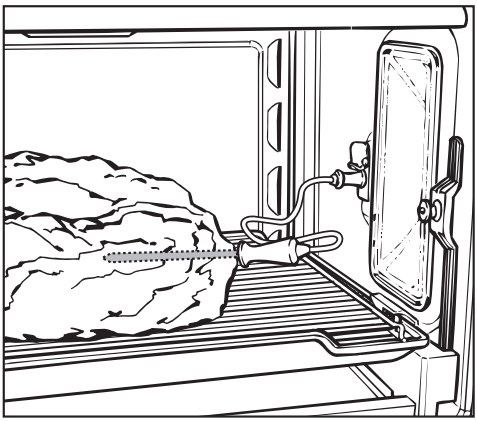
The tip of the probe measures the **core temperature** at the centre of the meat continuously.
When the pre-selected core temperature is reached, the oven heating is automatically switched off.

The roast probe can be used with the following functions:

– Auto Roast
– Conventional
– Fan Heat
– Fan Grill

Using the roast probe

■ Prepare the meat in the usual way.



■ Insert the probe as far as possible into the meat.
The tip of the probe must reach the central area of the meat.

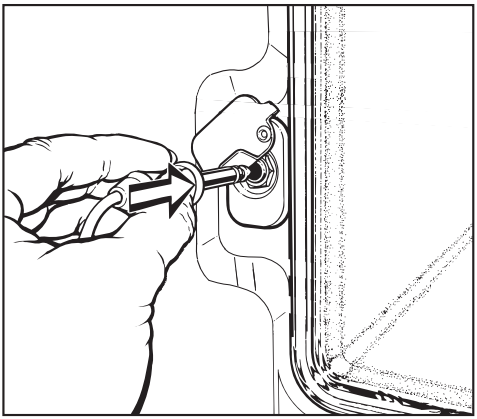
Please note:
You can place the meat in a pot or on the rack.
Roasting bags or aluminium foil may also be used, but only when left open at the ends. Insert the probe through the foil or bag into the centre of the meat.

If fat or bone come into contact with the probe, this can lead to the oven being switched off too early. Therefore:

– do not let the probe touch any bones.
– do not insert it into a particularly fatty area of the meat.

If the meat is very heavily marbled with fat, select the highest core temperature given in the roasting chart.

The roast probe should not be used for poultry or game birds as these contain a lot of bone.



- Insert the plug of the roast probe into the socket until you feel it engage.
- Turn the function selector to the required oven function.

The following light up:

– the **recommended oven temperature** in the oven display,

– the indicator light for the "+/–" button.

The recommended oven temperature can be altered if required with the "+/–" button.

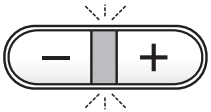
Next, a **food core temperature** of 60°C appears in the oven display, and the indicator light for the "+/–" button is on.

If necessary this **food core temperature** can be altered with the "+/–" button according to the type of food being cooked, (see "Oven roasting chart" for suitable choice of temperatures) and can be altered within a range of 20°C to 99°C.

To do this:



- Press the "" button.



- Enter the desired temperature using the "+" or "–" buttons.

When the light in the "+/–" button goes out

– the oven heating switches on.



– the **actual core temperature** appears in the oven display. N.B. The lowest temperature that can be displayed is 20°C, so this will also be shown until the roast probe registers 20°C.

Time left display



After a certain time the estimated **residual time** (i.e. the time left to run), appears in the oven display. The actual core temperature is no longer visible and cannot be called up.

The residual time is calculated from the oven temperature selected, the required core temperature and the pattern of the increasing core temperature.

The residual time figure first shown is an estimate. As the cooking process continues you may see the time left figure increasing. This is due to the electronics checking the core temperature and readjusting the time left. This is quite normal.

If, when the residual time is displayed:

– the oven or core temperature is altered,

– or a different oven function is chosen,

this will cancel all the residual time information, and the actual temperature will reappear.

If the oven door is held open for some time, the residual time will be recalculated.

Cooking time is completed automatically.

Shortly before the end of cooking time the oven heating switches off.

The **Energy-save function** (as described under "Oven - use") comes into action. The time left continues to be shown in the display. If the "🌡" button is pressed, "EC" appears.

If the oven temperature is altered or the core temperature increased, the oven heating will switch on again.

End of cooking time

As soon as the chosen core temperature has been reached

– an audible tone sounds for approx. 5 seconds, and

– the "⁄" symbol flashes.

If the audible tone is not cancelled early, it will continue to sound every 5 minutes for an hour as a **reminder** that the process has finished.

The audible tone and the flashing "⁄" symbol can be cancelled by:

– pressing the "⁄" button.
If the food is not sufficiently cooked, a new core temperature can be entered.

– turning the oven function selector to "0".
Any temperatures entered will also be cancelled.

The cooling fan will continue for a while after switching the oven off.

Please note:

The timer can be used to delay the start of the cooking process.

When finished, cover the meat with aluminium foil and allow to stand for approx. 10 minutes. During this time the core temperature rises another 5 – 10°C.

If the roast probe is left in the food at the end of the cooking process, the oven display will show the core temperature first rising and then sinking.

The **time** taken to roast meat by temperature using the probe is similar to that when cooking by time.

You may need to insert the probe in a different place and start again:

– if the cut of meat was too large (3 kg or more) for the probe to be inserted right to the centre.

– if the meat is not sufficiently roasted when the set temperature is reached.

– If the cut of meat is less than 1 kg the probe cannot be used to gain an accurate result and the time required should be calculated using traditional methods.

Roasting chart

	Rec. runner from bottom	Auto roast 1)		Conventional 1)		Core temp. in °C 3) 1) 5)
		Temp. in °C 2)	Time in mins.	Temp. in °C 2)	Time in mins.	
Beef (approx. 1 kg)	1 4)	180	60 – 80	200	70 – 90	60 – 80
Venison (approx. 1 kg)	1 4)	180	75– 100	220 – 240	100 – 120	65 – 75
Leg of pork (approx. 1 kg)	1 4)	185	75 – 100	200	100 – 120	80 – 90
Rolled pork (approx. 1 kg)	1 4)	180 – 190	90 – 120	200 – 220	110 – 130	80 – 90
Leg of lamb (approx. 2 kg)	1	180	110 – 130	200	150	80 – 85
Poultry (1 kg)	1 4)	180 – 190	60 – 80	200 – 220	70 – 90	–
Poultry (approx. 2 kg)	1	180 – 190	100 – 110	200 – 220	110 – 120	–
Poultry (approx. 2 kg) stuffed	1	180 – 190	100 – 120	200 – 220	110 – 140	–
Poultry (approx. 4 kg)	1	170 – 180	160 – 180	190 – 210	170 – 190	–
Whole fish (approx. 1.5 kg)	1 4)	160 – 180	35 – 55	200 – 220	35 – 55	–

Unless otherwise stated, the times given are for an oven which has not been pre-heated..

1) Fit the roasting filter for roasting.
2) If pot roasting set the temperature 20 °C higher.
3) Roasting using the core temperature roast probe.
4) Use the 2nd runner from the bottom when using "Conventional" .
5) Very rare: 60 – 65 °C, medium rare: 65 – 75 °C, medium: 75 – 80 °C, well done 80 °C

The information given in this chart is intended only as a guide.
See the cookbook supplied with your oven for further details.

Put the roasting filter in front of the fan grille in the back of the oven.

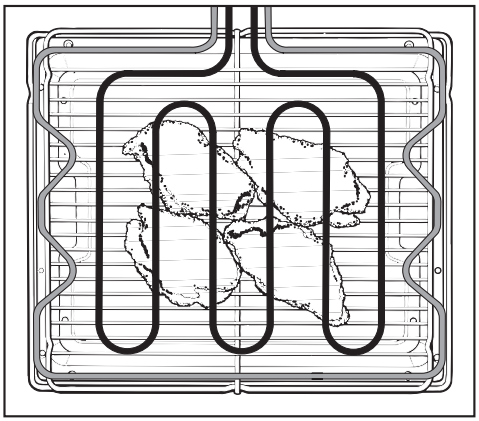
Pre-heat the grill for at least 5 minutes with the oven door shut.

Grilling with the oven door shut saves energy and minimizes cooking smells.

Because the grill is thermostatically controlled it will not glow red all the time. This is normal.

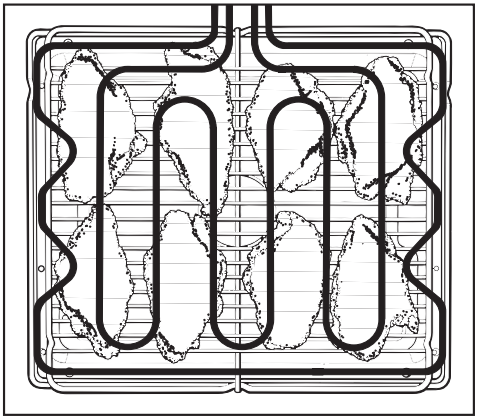
The oven has three grill settings:

Grill 1



For grilling small quantities of thin cuts and for browning small dishes of food. The inner part of the grill element is switched on and glows red.

Grill 2



For grilling large quantities of thin cuts and for browning food in large dishes. The whole of the grill element is switched on. The inner part glows red. The outer part stays darker than the inner part but creates sufficient radiant heat for grilling.

Fan Grill

For grilling larger items, for example, poultry, rolled meat.

The roast probe can also be used to monitor the temperature. See the appropriate section.

The roast probe cannot be used at the same time as the rotisserie. The cable would wind round the rotisserie and be damaged.

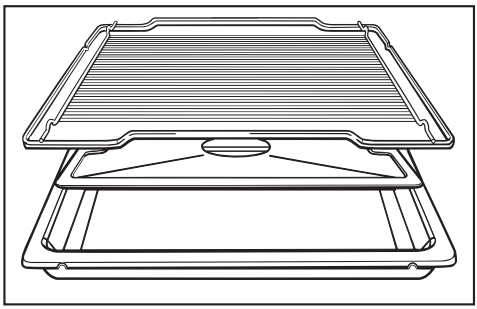
Preparing food for grilling

Clean, wipe and season with pepper and herbs. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil if necessary. Other fats quickly become black or cause the food to smoke.

Clean flat fish and slices of fish in the normal way. To enhance the taste add a little salt or squeeze a little lemon juice over the fish.

Grilling on the rack



- Assemble the rack on the grill pan and use the anti-splash tray if you have one (see "Optional accessories").
- Place the food on the rack.
- Select the required grill setting.
- Set the temperature.
- Pre-heat the grill for at least 5 minutes with the door shut before grilling.
- Place the grill pan under the grill and shut the door.
  For thin cuts use
  runner level 4 or 5
  For thickers cuts use
  runner level 3 or 4
- Most items should be turned half way through cooking.

Temperature

For thin cuts of meat
(e. g. chops or steak) . . . . . 275 °C

For grilling larger items,
(e. g. rolled meat, poultry) . . . . . 240 °C

See the grill chart for more information.

To grill thicker pieces of food more gradually after an initial high temperature, continue grilling at a lower temperature setting to allow the food to cook through to the centre.

Grilling time

– Flat pieces of fish and meat usually need 5 – 6 minutes per side depending on their texture.

– Use the Auto roast function for thicker cuts.

Tips on grilling

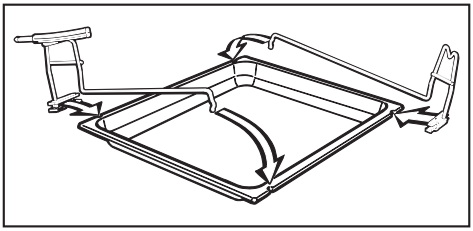
It is best to grill food of a similar thickness at the same time so that the grilling time for each item does not vary too greatly.

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon:
– If there is very little resistance to the pressure of the spoon, it is still red on the inside ("rare").
– If there is some resistance the inside will be pink ("medium").
– If there is great resistance, it is throughly cooked through ("well done").

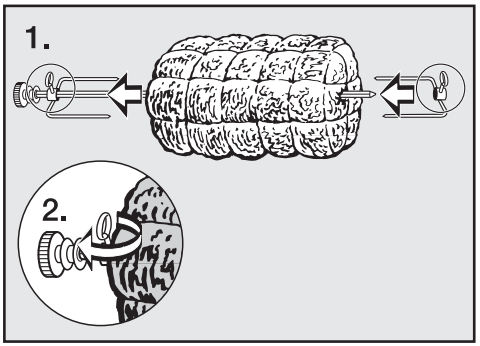
Grilling with the rotisserie

For grilling thicker items such as stuffed meat, poultry, kebabs.

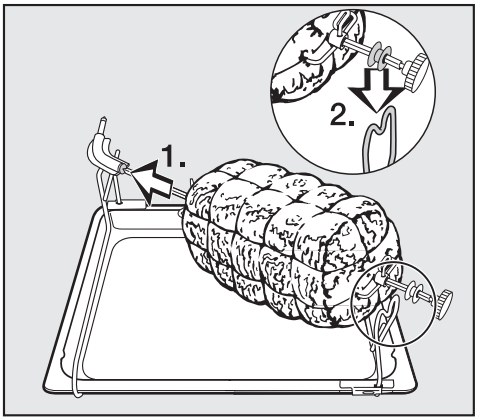
Insert the anti-splash tray in the grill pan and place the roasting filter on the back wall.



- Fit the rotisserie supports into the grill pan as illustrated.



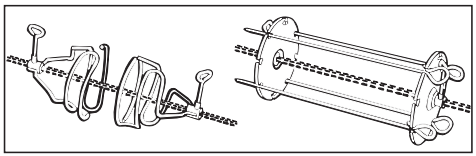
- Secure the meat to the rotisserie spit using clamps as illustrated making sure it is held centrally. Meat should be balanced in the middle to give even rotation.



- Insert the pointed end of the rotisserie (1) into the motor slot at the back of the rotisserie set up and lay the other end (2) onto the holder as illustrated.
- Turn the oven function selector to the required grill setting.
- Put the grill pan holding the assembled rotisserie in the oven, using the **1st runner** from the bottom.

See the Rotisserie chart for suggested times and temperatures.

Two special accessories for rotisserie grilling, a meat and poultry clamp, and a kebab grilling device are available from your Miele dealer or the Miele Spare Parts Department.



Grill chart

Pre-heat the grill for at least 5 minutes with the door shut before using.

Food to be grilled	Runner from bottom	Grill 1 / Grill 2 [1]		Fan Grill [1]	
		temperature in °C	total grill time in mins. [2]	temperature in °C	total grill time in mins. [2]
Flat items of food					
Beef steaks	3/4/5	290	3-5	250	5-10
Kebabs	4	260	8-12	240	8-12
Escalope	4/5	290	5-10	240	10-12
Liver	4/5	275	8-12	245	8-12
Burgers	4	210	10-15	200	10-15
Sausages	4	240	8-10	220	10-12
Chops	4	275	12-18	250	10-15
Fish fillet	4/5	250	10-15	220	12-16
Trout / Mackerel	4	275	16-20	220	20-25
Toast	5	240	3-6	220	5-10
Open toasted sandwich	4/5	240	4-6	220	5-7
Tomatoes	4	240	7-10	225	10-12
Bananas	5	240	6-10	225	6-10
Peach halves	2/3	230	6-8	210	6-8
Thicker grilling cuts					
Chicken pieces (approx. 1 kg) [3]	2/3	220	50-60	200	50-60
Mixed grill [3]	3	260	20-25	230	20-25
Piece of pork, Ø 7 cm (approx. 1 kg) [3]	3	240	70-80	200	70-80
Kebabs	3	250	25-35	230	25-35

1) Fit the roasting filter when grilling
2) Turn half way through the grilling time.
3) Grilling on the rack.

The information given in this chart is intended only as a guide. See the cook book supplied with your oven for further details.

Rotisserie Chart

Type of meat	Weight	Grill temperature Grill 2	Time
Poultry			
Small chicken	1.1 kg	240°C	30 - 40 mins
Medium chicken	1.3 kg	240°C	45 - 60 mins
Large chicken	1.8 kg	240°C	60 - 70 mins
Marinated chicken portions Chicken leg, Chicken breast	700 g 385 g	240°C 240°C	15 - 20 mins 15 - 20 mins
Poussin (baby chicken)	450 g	240°C	30 - 35 mins
Duck *(medium bird)	1.6 kg	240°C	60 mins
Beef			
Topside, small joint	0.7 kg	220°C	Rare 30 - 40 mins Medium 45 - 60 mins Well done 60 - 70 mins
Lamb			
Rolled, boned leg	1.3 kg	200°C	Medium 50 - 60 mins Well done 75 - 85 mins
Rolled, boned shoulder	1 kg	200°C	Medium 50 - 60 mins Well done 75 - 80 mins
Shish kebabs	3 skewers	220°C	12-15 mins
Pork			
Boned leg	900 g	240°C	60 – 75 mins
Pork kebabs (1 inch cubes)	for 3 skewers	240°C	15 - 20 mins

NB This chart is intended as a guide only, individual tastes and cuts of meat will vary.

* Care should be taken when using the rotisserie for duck. Because of the fat content, spitting is inevitable and will cause a lot of fat splashes around the oven. Fit the roasting filter in the back of the oven.

Defrosting

■ Turn the function selector to "Defrost".

For defrosting meat and delicate food we recommend defrosting at room temperature, i.e. without selecting an oven temperature.
However, an oven temperature of up to 50°C can be selected.

– Where possible remove the packaging and put the food to be defrosted on a baking tray or into a dish.

– All meat and poultry should be fully defrosted before cooking. Do not use the liquids from defrosting.

– When defrosting poultry put it on the rack over the grill pan to catch the defrosted liquid, so that the meat is not lying in this liquid.

It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands. Danger of salmonella.

– Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning.

Do not refreeze food once it has thawed.

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen.

Appliance front and control panel

- All external surfaces and controls can be cleaned using warm water with a little washing up liquid applied with a soft sponge or cloth.
- Wipe the surfaces dry using a soft cloth.

E-Cloth

A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department, Part number 98013530, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals. It can be washed 300 times.

To prevent the risk of scratches and damage to the surface structure of glass, stainless steel and aluminium fronted appliances pay particular attention to the following cleaning instructions.

Glass fronted appliances

The appliance front and controls are susceptible to scratches and abrasion.

Avoid:

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,

– oven sprays.

Clean the door handle and the control elements regularly, preferably after each use.
This will help prevent grease or other deposits adhering to surfaces and becoming difficult to remove.

Aluminium fronted appliances

Aluminium is affected by the way that light falls on it, by the surrounding environment and by the angle you observe it from.

Aluminium surfaces and controls may suffer discolouration or damage if acids, alkalis or soiling are left on them for too long. Remove these straight away.

The appliance front and controls are susceptible to scratches and abrasion.

Avoid:

– cleaning agents containing soda, acids or chlorides,

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,

– stainless steel cleaners,

– cleaning agents containing descaling agents,

– diswasher detergent,

– oven sprays.

Stainless steel fronted appliances

The appliance front and controls are susceptible to scratches and abrasion.

Please observe the cleaning instructions for

– stainless steel surfaces,

– stainless steel coloured controls.

Stainless steel surfaces

Stainless steel surfaces can be cleaned using a proprietary non-abrasive cleaning agent designed specifically for use on stainless steel, or with the Miele E-Cloth.

Avoid:

– cleaning agents containing soda, acids or chlorides,

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents.

To help prevent re-soiling, a proprietary conditioning agent for stainless steel can also be used.
Apply sparingly with even pressure using a soft cloth following the direction of the grain.

Stainless steel coloured controls

The controls may suffer discolouration or damage if soiling is left on them for too long.
Remove any soiling straight away.

Avoid:

– cleaning agents containing soda, acids or chlorides,

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,

– stainless steel cleaners,

– oven sprays.

If you are unsure about a particular product or need further advice please contact your nearest Miele Sales office. See back page for address.

Accessories

Always remove all accessories, trays and racks which are not being used when using the oven to get the best results and to keep cleaning of the trays to a minimum.

Baking tray, grill pan, rack and side supports

The surfaces of these have been treated with PerfectClean enamelling. See "PerfectClean" for cleaning instructions.

Roasting filter

Clean in a solution of hot water and a little washing up liquid or in the dishwasher.

Note: some dishwasher detergents may cause the surface of the metal filter to discolour. This discolouration will not affect the functioning of the filter in any way.

Roast probe and baking carriage telescopic runners (if fitted)

Wipe with a damp cloth.

Do not put the roast probe or the baking carriage telescopic runners into water, or clean them in the dishwasher. This would damage them.

Rotisserie

Clean in a solution of hot water and a little washing up liquid. Stubborn soiling should be soaked first before being removed. If necessary a non-abrasive proprietary stainless steel cleaner may be used.

PerfectClean

Before using for the first time remove any stickers from PerfectClean surfaces.

The enamelled surfaces of the oven interior, baking tray, grill pan, rack and side supports have been treated with a new type of enamelling called **"PerfectClean"**.

This surface has very good anti-stick properties which is much easier to keep clean than conventional oven enamel, if cleaned regularly.

Food can be taken off it more easily and soiling from baking and roasting is easier to remove.

The following notes on cleaning and care should ensure that the anti-stick and easy clean properties of PerfectClean last for many years.

PerfectClean surfaces can be treated as you would treat glass. If you are unsure whether a particular cleaning product is suitable for PerfectClean consider whether you could clean a window pane with the product without damaging it.

Food can be sliced or cut up on the PerfectClean surface in the same way as on a baking tray with conventional enamel.

Allow the oven and any accessories to cool down before cleaning. Danger of burning!

Normal soiling

Clean as soon as possible after each use with a dishcloth, soft sponge (such as the Vileda sponge supplied with ovens in the UK) or a soft nylon brush, and a solution of hot water and a little washing up liquid. The longer soiling is left the harder it may become to remove.

Stubborn soiling

Stubborn soiling e.g. from roasting may need to be soaked first with a damp sponge to loosen it and if necessary a scraper suitable for glass surfaces can be used to remove it.

After cleaning rinse thoroughly with clean water. The water must run off the surface easily. Any residual cleaning agents will hinder this effect.

Using oven sprays on very stubborn soiling

Some oven cleaners contain strong alkalines and / or abrasive materials. Because the enamel is designed to be easily cleaned the use of these cleaners is not recommended.
However if you still cannot get the surface clean, an oven cleaner can be used for a couple of minutes only. Do not attempt to use on a hot oven or accessories. Allow the PerfectClean surfaces to cool down to room temperature before applying oven sprays!

Remove the catalytic back panel, side liners (if fitted) and roof panel before using oven sprays. The chemicals used in oven sprays will damage catalytic enamel rendering it ineffective.

Apply a spray oven cleaner to the soiled areas. Leave to take effect for **a couple of minutes only!**

If necessary use a soft sponge (e.g. the Vileda sponge as supplied with the oven), soft nylon brush or a scraper suitable for glass surfaces to loosen the soiling.

Repeat the process if necessary.

After cleaning rinse thoroughly with clean water and then dry thoroughly.

Important

For optimum performance of the PerfectClean enamel it is important to clean the oven and accessories after each use.

The surfaces will become harder to clean and the anti-stick properties will deteriorate if soiling is not removed after each use and allowed to build-up. In extreme cases cleaning may even become impossible.

The following cause lasting damage to the surface structure and reduce the anti-stick effect and must not be used on PerfectClean surfaces:

– abrasive cleaning agents
– wire wool or metal scourers
– pot scourers
– oven cleaning pads
– sponges and cloths which have previously been used with abrasive cleaning agents.
– oven spray must not be used in a hot oven or left on for too long.
– items coated with PerfectClean enamelling must not be cleaned in a dishwasher.

Note

Soiling such as spilt juices and cake mixtures are best removed whilst the oven or tray is still warm. Exercise caution, make sure the oven is not hot - danger of burning!

Spilt fruit juices may cause lasting discolouration of the surfaces and roasting can cause matt areas to appear. Clean these following the instructions given above and do not try and use force to remove them! This discolouration is permanent but will not affect the efficiency of the enamel.

When baking items with a high salt content (e.g. continental pretzels) place them on baking parchment in the baking tray or grill pan. Sodium deposits can cause lasting discolouration to PerfectClean surfaces.

Catalytic enamel surfaces

The removable back panel, side liners (if fitted) and roof liner are coated with a dark grey catalytic enamel.

During fan operated cooking circulating air in the oven deposits oil and fat splashes predominantly on the back panel of the oven. These splashes are burnt off when the temperature of the oven reaches over 200°C during baking or roasting. The higher the temperature the more effective the process.

The oven and accessories should be cleaned after each use. Otherwise further baking and roasting will cause the deposits to bake on even harder and cleaning may become difficult and in extreme cases impossible.

Cleaning by hand

Allow the oven to cool down before cleaning. Danger of burning!

- Catalytic enamelled panels should be cleaned using a solution of hot water with a little washing up liquid applied with a soft nylon brush.

Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials and do not use oven spray on catalytic enamel as the chemicals used in oven sprays will damage catalytic enamel rendering it ineffective.
If using oven sprays on PerfectClean oven surfaces the catalytic back panel, side liners (if fitted) and roof liner must first be removed from the oven.

To clean at high temperatures

Before cleaning the catalytic panels using high temperatures, make sure that all PerfectClean surfaces have been cleaned as previously described. Otherwise, the high temperatures can cause deposits to become baked on to the PerfectClean surfaces and become impossible to remove.

If, after manual cleaning, the oven is still heavily soiled, heating it to a high temperature will help remove further soiling caused by oil and grease splashes from the catalytic surfaces.

Note that deposits of spices, syrups and similar substances are not removed by this process. These should be removed while fresh by hand with a mild solution of hot water and washing up liquid applied with a soft brush.

- Take all accessories out of the oven.
- Turn the oven selector to Fan heat.
- Turn the temperature selector to the highest setting.
- Run the oven for approx. 1 hour. The length of time will depend on the level of soiling.

It is a good idea to set the finish time for the process using the timer. This way you will not forget to switch the oven off at the end.

Any remaining soiling will gradually disappear with each subsequent use of the oven at high temperatures.

Should the catalytic enamelling on the back panel, the side liners or the roof liner become ineffective through improper use or heavy soiling, a replacement can be obtained from your Miele dealer or the Miele Spare Parts dept.

To make cleaning easier you can

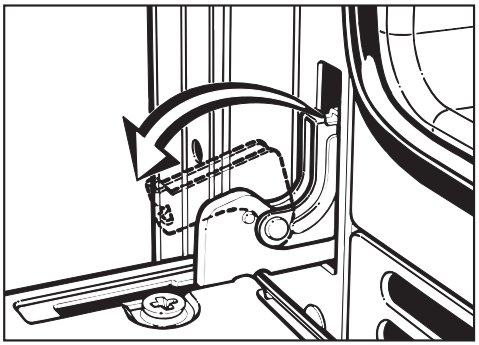
– remove the oven door,
– take out the telescopic carriage or the runners,
– take out the back panel
– take out the side liners (if fitted)
– lower the top heating element.

To remove the oven door

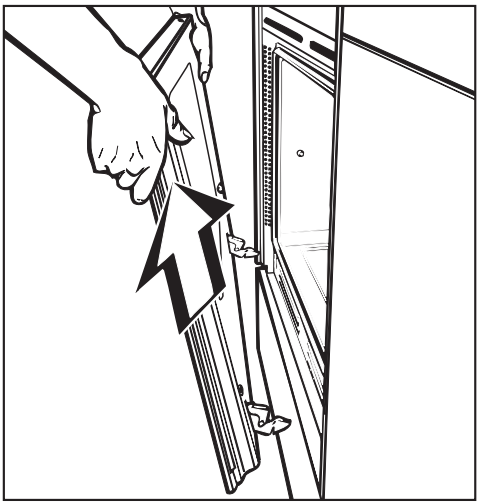
Please note : the oven door is heavy. It should be gripped firmly at the sides when being removed or re-fitted.

■ Open the door fully.

Before the door can be removed, the door hinges need to be locked so that they do not damage the door when it is taken out.



■ Flip down the locking clamps on each door hinge. This locks the hinges.



■ Lift the door up until it is nearly in the closed position. The hinges will automatically swing out in this position, then remove the door.

To re-fit the oven door

■ Hold the door as shown above and carefully put the locked hinges into the guide holes until they engage. Open the door fully.

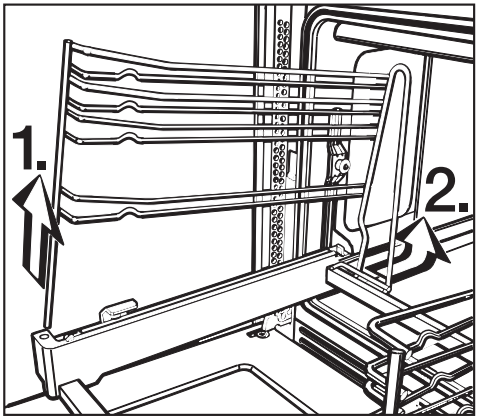
■ Still supporting the door, flip the locking clamps up.

It is essential that the locking clamps are flipped up when the door is re-fitted after cleaning. Otherwise on closing the door, the hinges could work loose from the guide holes and this could result in damage to the door.

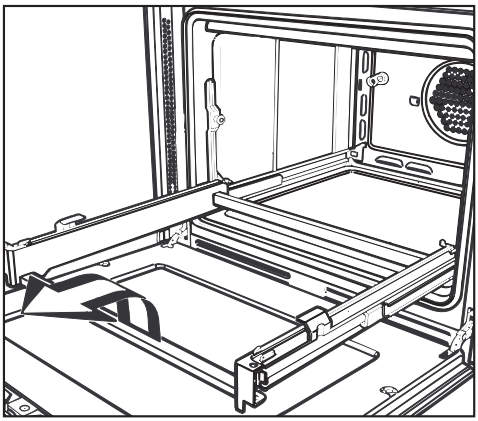
To remove the telescopic carriage

(depending on model)

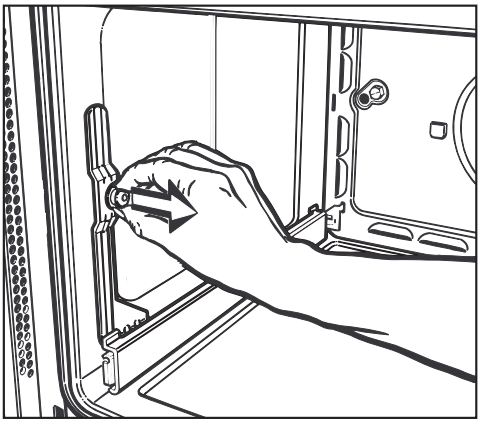
Make sure the oven heating elements are switched off and cool to avoid the danger of being burnt.



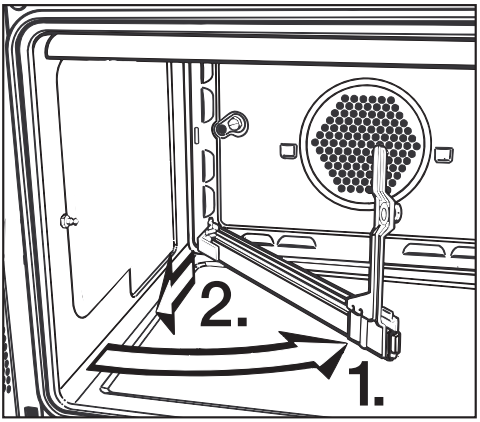
■ Pull out the telescopic carriage and remove the side runners.



■ Remove the frame from the guide rails.



■ Pull on the fixing knob to release it.



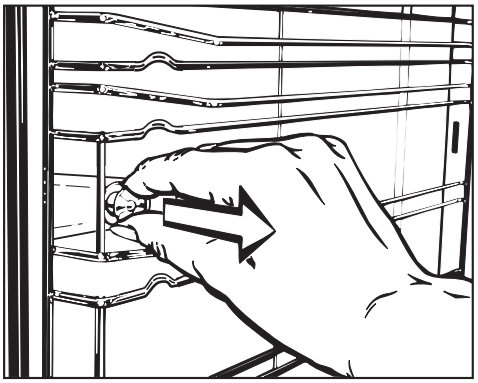
■ Take the guide rails out of the oven.

Reassemble in reverse order, carefully ensuring all parts are correctly in place.

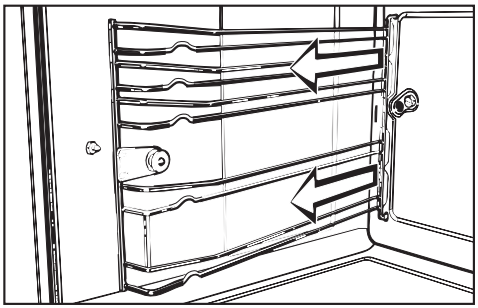
To remove the runners

(depending on model)

Make sure the oven heating elements are switched off and cool to avoid the danger of being burnt.



■ Pull on the fixing knob to release it.



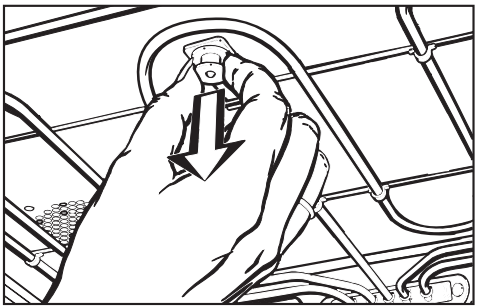
■ Take the runners out of the oven.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

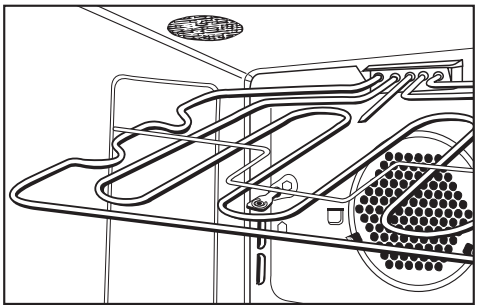
To lower the upper heating element

Make sure the oven heating elements are switched off and cool. Danger of burning.

■ Remove the runners.



■ Pull on the fixing knob to release it.



■ Gently lower the element.

Do not use force to pull it down as this can cause the element to break.

To remove the catalytic enamelled back panel, side liners (if fitted) and roof liner

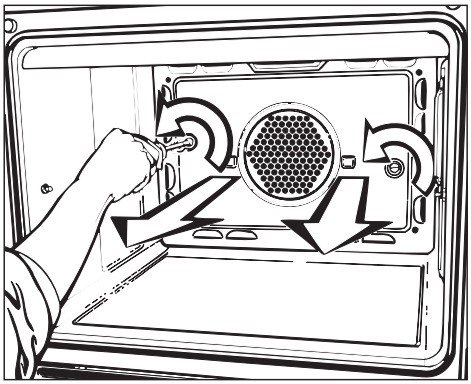
Make sure the oven heating elements are switched off and cool. Danger of burning.

The catalytic panels and liners can be removed for cleaning if necessary.

See "Cleaning and Care" for more information.

– Back panel

- Remove the runners.



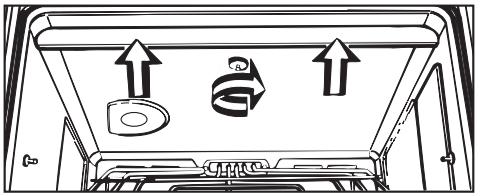
- Loosen the screws in the back panel and take it out.

The oven must not be used without the back panel fitted. This could cause considerable injury.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

– Roof liner

- Remove the runners.
- Lower the top heating element.



- Hold the roof liner firmly and unscrew the knurled knob.
- Take out the roof liner.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

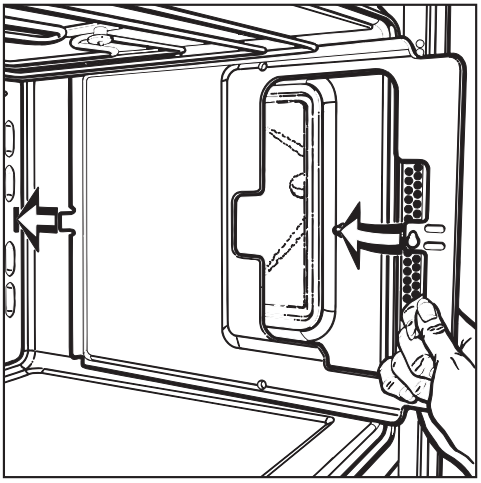
– Side liners

(depending on model)

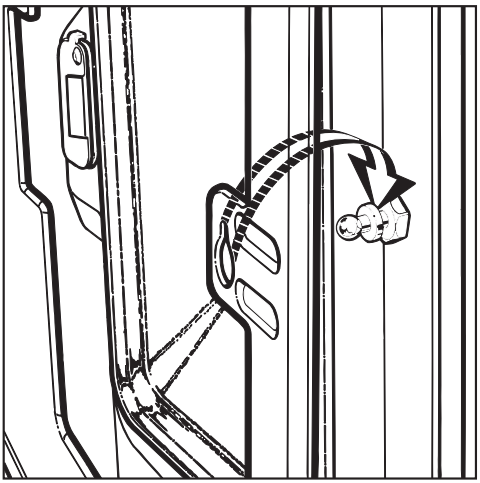
- Take the runners or the telescopic frame out of the oven.
- Gently lift and pull out the catalytic side liners.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

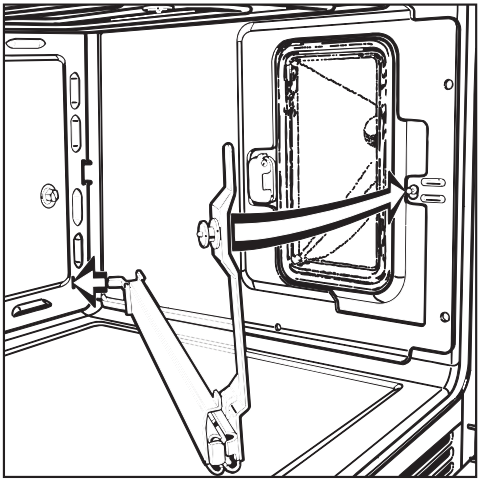
When reassembling the catalytic side liners, ensure they sit correctly.



■ Ease the back lug into the opening in the rear wall.



■ Lift the front locating hole on to the guide pin behind the collar.



■ Put the runners or the guide rails of the telescopic frame back into place.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

Installation, maintenance and repairs to the electrical components of this appliance should only be carried out by a suitably qualified and competent person in accordance with national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Some minor problems however can be dealt with as follows:

What to do if . . .

. . . the oven does not heat up.

Check whether,

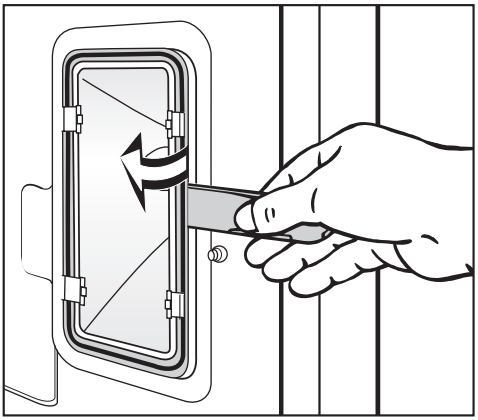
- the selector switch is set to the function required, **and** the temperature control is set at the correct temperature.
- the operating lock is activated.
- the mains fuse has blown. Contact a qualified electrician or the Miele Service Department.

. . . the heating works, but not the oven lighting.

The halogen lamp needs replacing.

To change the lamp:

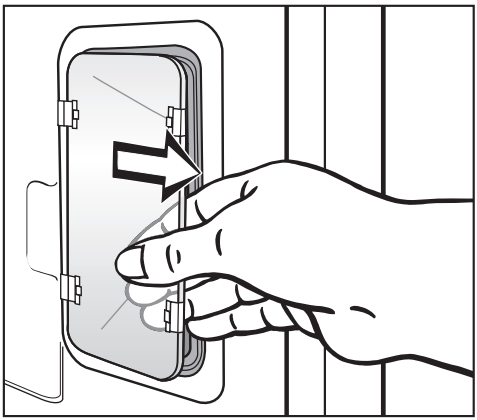
- Disconnect the appliance from the electricity supply.
  Switch off and unplug at the socket, or remove the fuse, or switch off at the isolator as appropriate.
- Remove the runners and side liners (if fitted).
- Cover the floor of the oven with a towel to protect the enamelling just in case the lamp cover is dropped.



- Use the lever to release the lamp cover from its frame.

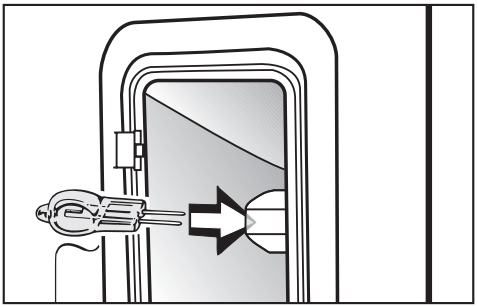
The glass cover is held in position by two metal brackets which are secured to the reflector.

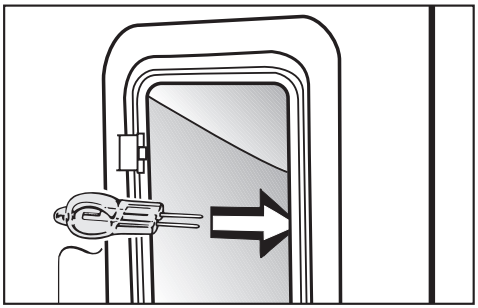
Do not push the metal brackets to the sides, as this would damage both the brackets and the reflector. It might also make it difficult to push the glass cover back into its frame again.



- Pull the glass cover out of the rear metal brackets.

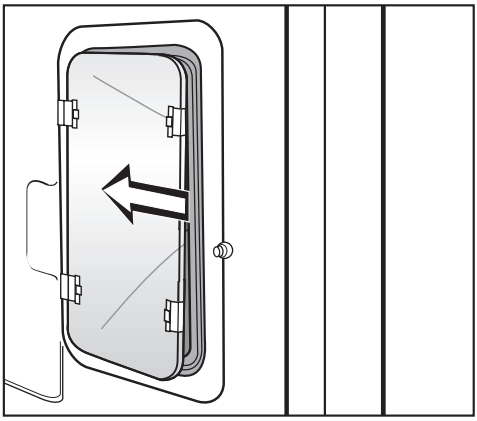
On some models the halogen lamp cover will come out together with the glass cover.



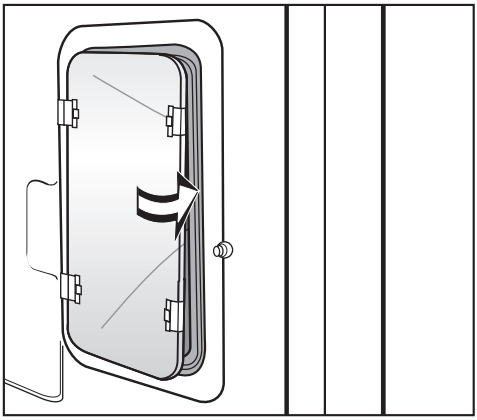


- Pull the defective halogen lamp out and replace it with a new one, making sure it goes into its socket horizontally.
  When purchasing a new lamp it is a good idea to take the old one with you to make sure you get the correct replacement (12 V, 20 W, heat resistant to 300 °C, G4 fitting, Osram, Type 64428).

Do not touch the surface directly when changing the lamp as grease particles from your fingers will adhere to the surface and damage the lamp. Please follow the manufacturer's instructions.



- Push the glass cover back into the metal brackets with the cut out edge towards the rear.



- Push the glass cover into its frame at the front.
- Replace the runners (and side liners if fitted).

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

. . . there is a distinctive smell of food when using the oven

Make sure the catalyser is switched on. See "Altering oven settings, setting 02".

. . . no noise is heard when the oven door is opened during operation.

This is not a fault.
If the door is opened during operation, the door contact switch causes the oven heating, and the fan if on "Fan" setting, to be switched off.

. . . a noise can be heard after baking, roasting or grilling.

This is not a fault.
The cooling fan continues to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit. When the temperature has fallen sufficiently the fan switches off automatically.
The temperature will fall faster when the oven door is opened partially or fully.

. . . cakes and biscuits are not cooked after following the times given in the chart.

Check whether,

- the correct temperature was set.
- there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would need longer to cook.
- the roasting filter had been left in place in front of the fan when cooking with "Fan heat" or "Intensive Bake" or was in place for "Auto Roast". In this case baking times might be lengthened by 10 to 15 minutes.

. . . cakes or biscuits are unevenly browned.

There will always be a slight unevenness. Product information sheets give a percentage result for standard browning tests. These refer to results for one tray.

If the item being baked is browning very unevenly, check:

when baking with **Fan Heat**:

– whether the temperature was set too high,

– whether the roasting filter was in place,

– whether the correct runner height was used.

when baking with **Conventional**:

– the colour and composition of the baking tins being used. Light coloured, shiny, or thin walled tins are less suitable,

– whether the correct runner height was used.

. . . spots like rust appear on catalytic surfaces.

When roasting on the rack, the circulating air sometimes picks up spices, which are then deposited on the oven interior walls. Such residues are not removed by catalytic cleaning, they are best removed while fresh with a mild washing up liquid and a soft brush.

. . . the display light does not come on when a hob control is switched on (depending on model).

The lamp needs changing.
The lamp must be changed by a Miele service technician.

. . . "F" and a number appear in the oven display field.

This combination indicates a fault

- If **"F3"** appears the core temperature (roast) probe has a fault.
  Remove the probe from its socket and the message will disappear.

■ If **"F6"** appears the oven has automatically switched itself off during use. This is a safety feature to protect the oven if it has been operating for an exceedingly long period. The length of time depends on the oven function selected.

The oven can be used again immediately by simply turning the oven function selector to "0" and then entering the process again.

– If **"F9"** appears in the display, this may mean that the maximum temperature of the appliance has been exceeded.

The appliance automatically switches itself off temporarily. As soon as the temperature has fallen to an acceptable level the fault message disappears. The appliance switches itself on again automatically.

If this fault message occurs repeatedly, please inform the Service dept. Please quote the fault message.

– If **any other fault message** appears in the display, this will need a service visit. Please quote the fault message.

. . . the timer display does not light up when the oven is operating.

This is not a fault.
The display does not light up if the time of day display has been switched off. Press "⊢→" and "→⊣" at the same time. "12:00" will appear in the display field.

. . . the time of day cannot be re-set after a power cut.

This is not a fault.
Check whether the function selector is still set to one of the functions. If it is, turn it to the "0" position.

The time of day can now be set.

. . . the energy-save function is not activated when cooking with the roast probe or the timer.

This is not a fault.
Certain conditions must be fulfilled before the system controlling the energy-save function comes into operation. Sometimes these do not occur.

. . . the residual time indicator is not activated when cooking with the roast probe.

This is not a fault.
Certain conditions must be fulfilled before the system controlling residual time comes into operation. Sometimes these do not occur.

After sales service

In the event of faults which you cannot easily remedy yourself, please contact:

– your Miele Dealer

or

– the nearest Miele Service Department, (see address on the back page).

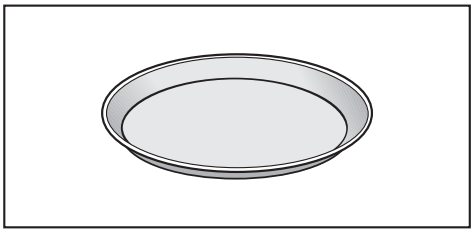
When contacting the Service dept, please quote the Model and Serial number of your appliance, both of which are shown on the data plate, visible below the oven interior, with the oven door open.

If you have an oven and hob combination also give the number of your hob.

Please note that telephone calls may be monitored and recorded to improve our service.

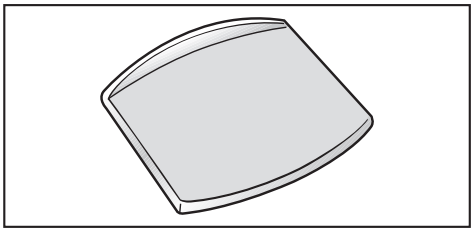
The following accessories may come as standard in some countries. They are available at extra cost from your Dealer or the Miele Spare Parts dept.

Pizza pan



This circular pan is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for deep frozen cakes and pizzas.

Baking stone

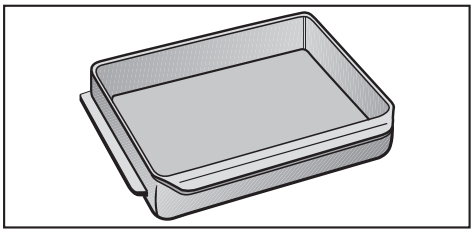


The baking stone is ideal for items which need a well baked base such as pizza, quiche, bread, bread rolls and savoury snacks.

The baking stone is made from heat retaining fire brick and is glazed.
Place it directly on the rack.

A paddle made of untreated wood is supplied with it for placing food on the baking stone and taking it off.

Gourmet oven dish



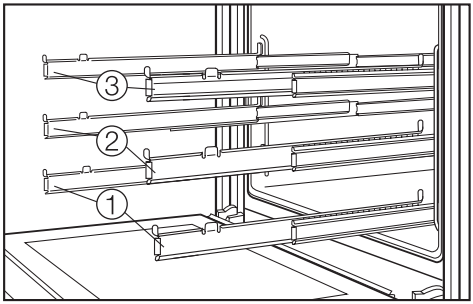
The gourmet oven dish can be placed in the oven directly on the runners. It has non-tip safety notches like the oven tray to prevent it being pulled out too far.
It has a special protective anti-stick coating.
It is available either 22 or 35 cm deep.
A lid is available separately.

Catalytic side panels

If you roast or grill frequently catalytic coated side panels can be fitted in the sides of the oven to help keep it clean. When ordering please state the model number of your oven and whether it is fitted with side runners or a telescopic carriage. If they are to be fitted in an oven with PerfectClean enamelling in the sides of the oven the runners will also need replacing.

Extra accessories

Telescopic runners



The telescopic runners provide three shelf levels.
Each shelf level can be drawn right out of the oven individually to give a good overview of cooking in progress.

Depending on country the H 390, H 373 and H 383 can also be retrospectively fitted with:

– a receiver for the radio controlled clock signal,

– the Miele Info Control.

Radio controlled clock*

A receiver for the radio controlled clock signal is connected to the cooker or oven. Time of day adjustment occurs automatically on receipt of the signal.

Miele Info Control*

A transmitter unit may be connected to the cooker or oven. This is used to transmit information at any time about a cooking process (e.g. temperature, delay start, time remaining) to the mobile receiver.

* Depending on country.

All electrical work should be undertaken by a suitably qualified and competent person in strict accordance with national and local safety regulations.
Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.
Ensure power is not supplied to the appliance while installation or repair work is being carried out.

The **voltage, rated load and fusing** are given on the data plate, visible below the oven interior, with the oven door open. Ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

Connection of this appliance should be made either via a fused connection unit (rated load under 3000 W), or via a suitable isolator (rated load over 3000 W), which complies with national and local safety regulations, and the on/off switch should be easily accessible after the appliance has been built in.

If the socket is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a residual current device with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100 Section 739).

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays acc. to EN 60 335).

Important U.K.

This appliance is supplied with a 3-core cable for connection to a single phase 230-240 V 50 Hz supply.

The wires are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

In other countries check these details with your supplier.

WARNING
THIS APPLIANCE MUST BE EARTHED

Oven with integrated hob controls "E" model

This is not available in all countries.

For some countries the version of the oven with integral hob controls is supplied for connection to a 3N ~ 400 V power supply.

Any adaptations must on be carried out in consultation with the relevant Miele Service Dept.

Possible combinations:

Miele built-in ovens may only be combined with hobs and their respective control units as specified by Miele for use with that oven.

Contact your Miele Dealer for further information on suitable combinations.

Electrical connection UK, IRL, ZA

IRL

The **voltage and rated load** are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply.

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 32 amps for the "E"-model with hob.

The fuse rating is 16 amps for the "B"-model.

The wires are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED.

ZA

Data relating to electrical connection will be found on the data plate, visible when the oven door is open. Make sure that these figures comply with the main voltage. Connection should be made via a suitable isolator which complies with national and local regulations.

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 20 amps for the "B"-model.

The wires are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED.

All electrical work should be undertaken by a competent person in strict accordance with national and local safety regulations.

The voltage and rated load are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

Connection of this appliance should be made via a suitable isolator which complies with national and local regulations, and which is accessible after the appliance has been built in.

WARNING
THIS APPLIANCE MUST BE EARTHED.

Test marks . . . . . Electrical Safety
. . . . . C-Tick Mark

Electrically suppressed
according to. . . . . AS/NZS 1044

AUS

Wall oven

The wall oven is suitable for connection to an a.c. single phase 240 V, 50 Hz electricity supply.

The fuse rating is 16 A.

NZ

Wall oven

The wall oven is suitable for connection to an a.c. single phase 230 V, 50 Hz electricity supply.

The fuse rating is 16 A.

Installation - cooker and hob control unit

Follow the relevant instructions for your specific model.

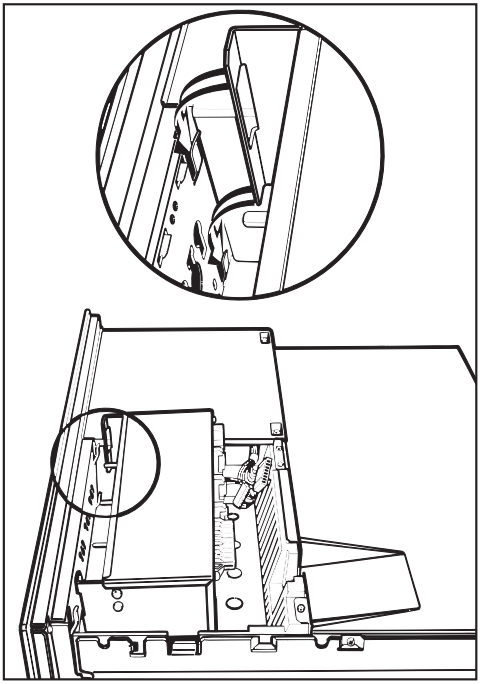
Installation of the hob control unit

Turn off the mains electricity supply to the isolator.

- Install the hob, see separate instructions.
- Connect the cooker to the electricity supply by the isolator.
- Align the cooker in front of the base unit.

With some models there is a yellow and green earth lead on the cooker which must also be secured to the base of the hob.

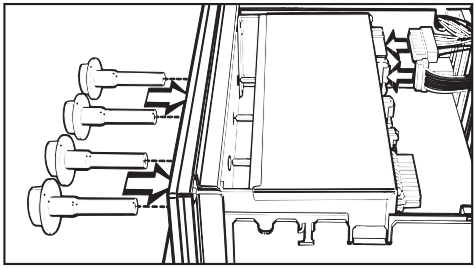
- Pull the control knobs for the hob and the cooker plugs out of the insert retainers.



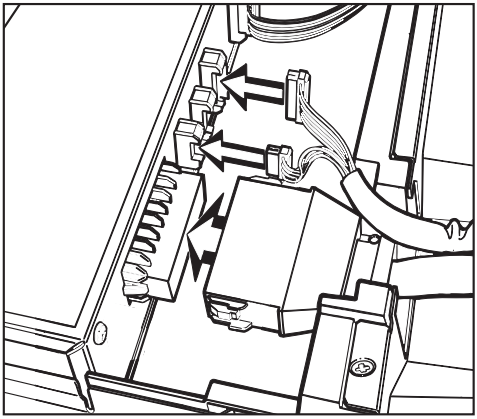
- Fit the KSE hob electronic unit into place.

H 370, H 380, H 383

The plugs on the cooker / hob and the sockets on the hob electronic control are colour coded.



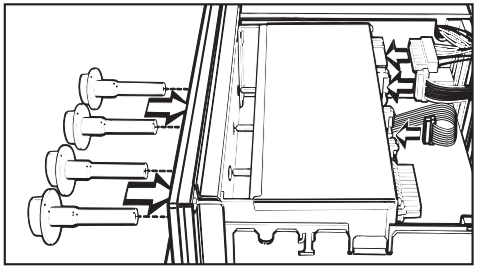
- Insert the hob control knobs into the control facia.
  Fit the cooker plugs into their sockets.



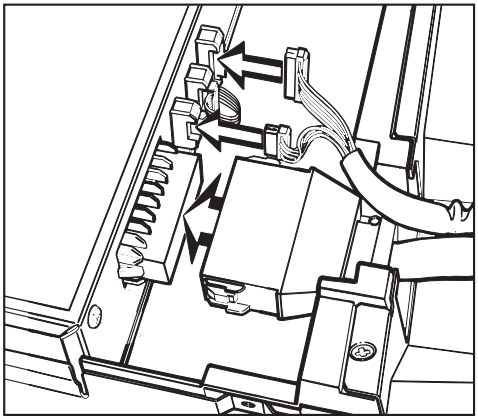
- Then fit the hob plugs into their sockets.

H 373, H 390

The plugs on the cooker / hob and the sockets on the hob electronic control are colour coded.



- Insert the hob control knobs into the control facia.
  Fit the cooker plugs into their sockets.

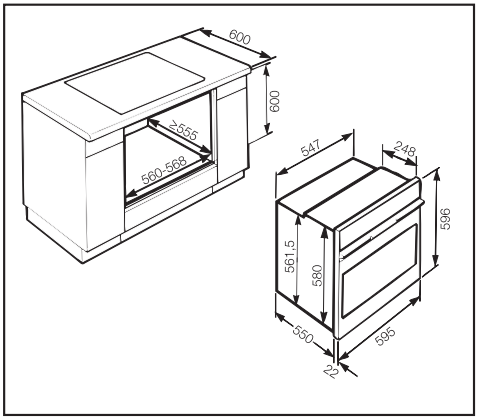


- Then fit the hob plugs into their sockets.

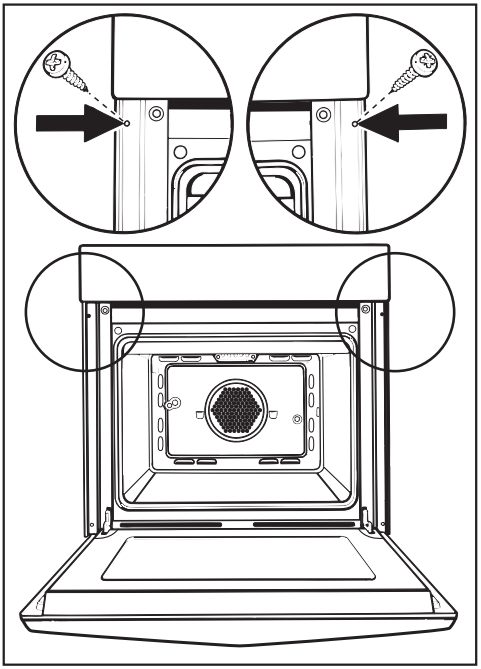
Installation of cooker

H 370, H 380, H 373, H 383

Do not fit insulation material inside the housing unit. This would hinder the intake of air to cool the appliance.



- Push the cooker into the housing unit as far as the oven trim and align.

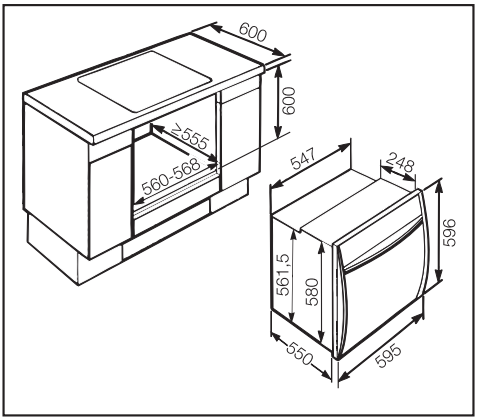


- Open the oven door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.

The appliance must only be operated when it has been built-in.

H 390

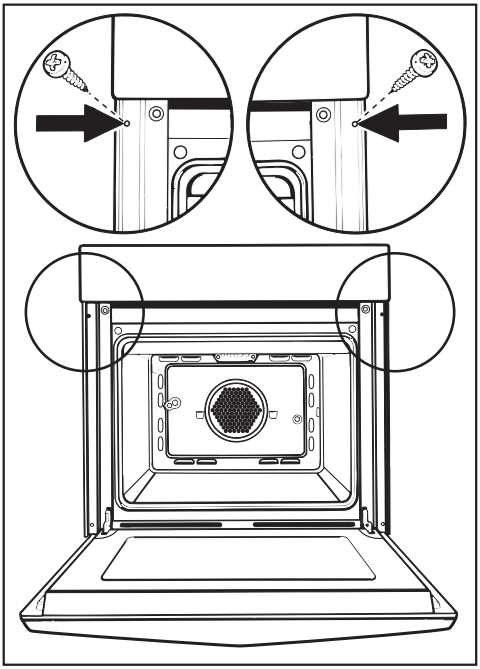
Do not fit insulation material inside the housing unit. This would hinder the intake of air to cool the appliance.



- Loosen the screws in the decor strips and remove the decor strips.

Do not unscrew the screws completely.

- Push the cooker into the housing unit as far as the oven trim and align.



- Open the oven door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.
- Put the decor strips back in place and tighten the screws.

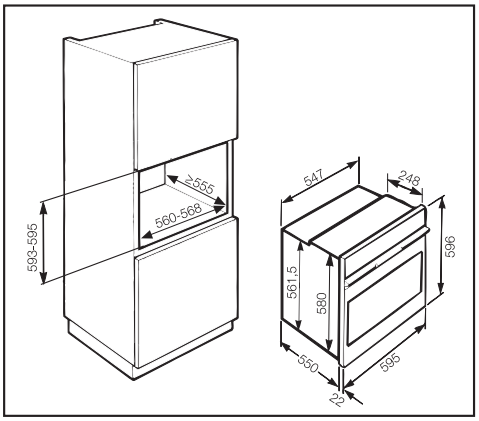
The appliance must only be operated when it has been built in.

The oven is designed to be built into a tall unit. If you wish to install it in a base unit, the stainless steel rail above the control panel must be replaced by a sealing strip. The sealing strip offers additional protection from any liquids that might spill down from the worktop, and can be purchased from the Miele Spare Parts dept.

Follow the relevant instructions for your specific model.

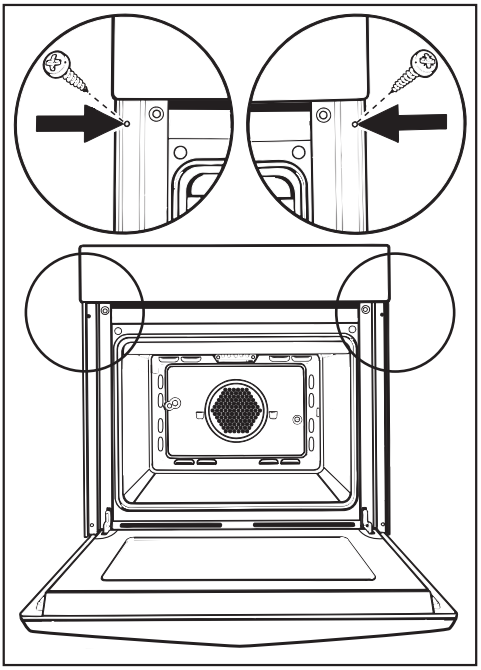
H 370, H 380, H 373, H 383

Do not fit insulation material inside the housing unit. This would hinder the intake of air to cool the appliance.



Turn off the mains electricity supply to the isolator.

- Connect the oven to the electricity supply by the isolator.
- Place the oven into the oven housing unit as far as the oven trim and align.

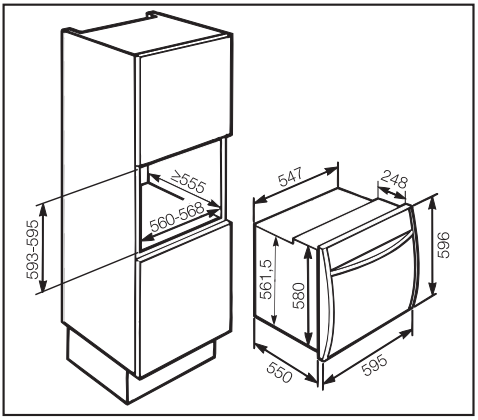


- Open the oven door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.

The appliance must only be operated when it has been built in.

H 390

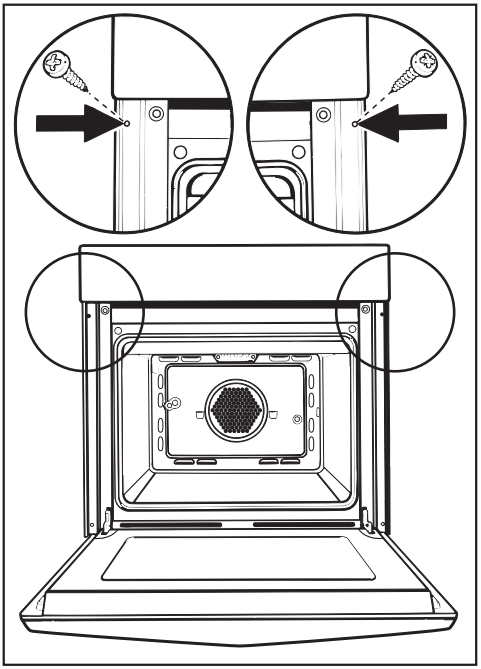
Do not fit insulation material inside the housing unit. This would hinder the intake of air to cool the appliance.



Turn off the mains electricity supply to the isolator.

- Connect the oven to the electricity supply by the isolator.
- Place the oven into the oven housing unit as far as the oven trim and align.
- Loosen the screws in the decor strips and remove the decor strips.

Do not unscrew the screws completely.

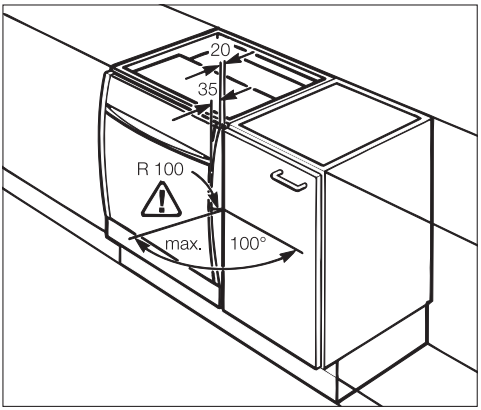


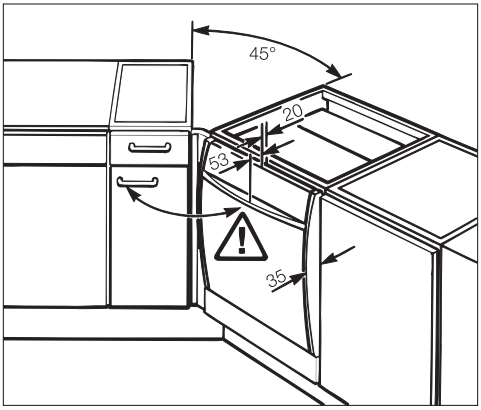
- Open the oven door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.
- Put the decor strips back in place and tighten the screws.

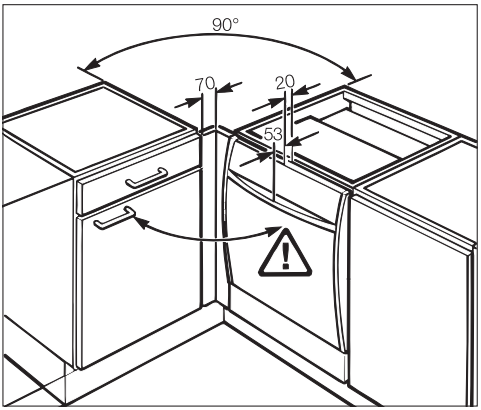
The appliance must only be operated when it has been built in.

Important Note: H 390

Pay particular attention to the distances necessary in the following installation situations for the H 390:







United Kingdom:
Miele Co. Ltd.
Fairacres, Marcham Road
Abingdon, Oxon, OX14 1TW
tel. Abingdon (01235) 554455
Service Office: (01235) 554466
fax (01235) 554477
Internet: www.miele.co.uk

Ireland:
Miele Ireland Ltd.
Broomhill Road, Tallaght, Dublin 24
Tel: (01) 46 10 710, Fax: (01) 46 10 797
Email: info@miele.ie
Internet: http://www.miele.ie

Australia:
Miele Australia Pty. Ltd.
A.C.N. 005635398
1 Gilbert Park Drive
Knoxfield, VIC 3180
Telephone: (03) 9764 7100
Fax: (03) 9764 7129
Internet: www.miele.com.au

Distributor New Zealand:
Steelfort Engineering Company. Ltd.
500 Rangitikei Street
Palmerston North, Priv. Bag 11045, NZ
Telephone: (06) 350 1350
Fax: (06) 356 1507

South Africa:
Miele (Pty) Ltd
304 Tungsten Road
Strijdom Park 2194
P.O.Box 1654, Randburg 2125
Tel. (011) 793-7452
Telefax (011) 793-7447
E-mail: info@miele.co.za
Internet: www.miele.co.za

Singapore:
Miele Southeast Asia
Miele Pte. Ltd.
163 Penang Road
04 - 02/03 Winsland House II
Singapore 238463
Tel : +65-67351191
Fax: +65-67351161
Email: mielesea@miele.com.sg

Hong Kong:
Miele (Hong Kong) Limited
AIA Plaza, Room 401, 4th Floor
18 Hysan Avenue
Causeway Bay
Hong Kong
Tel.: (852) 2610 1331
Fax: (852) 2610 1013
E-mail: mielehk@netvigator.com

Alteration rights reserved / 22 / 0703

M.-Nr. 05 850 170 / V01

(H 370-2, H 380-2, H 373-2, H 383-2, H 390-2)

This paper consists of cellulose which has been bleached without the use of chlorine.